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The SIXTH EDITION, with large Additions.

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THE
Lady's Companion.

C H A P. I.
Of FRICASEYS.

To fricasey Salmon.



O U may take a Piece of fresh Salmon, either Tail or Middle Piece, and cut it into Pieces of the Length and Thickness of your Finger ; then mince sweet Herbs, Parsley, and Fennel, very small ; then season your Salmon with Salt, Mace, Cloves, Ginger, and Nutmeg, all pounded small, and mix them together with the Yolks of ten Eggs ; then put in a Pan some clarify'd Butter, or Lard ; make it very hot, scatter in your Fish and Seasoning very quick, and take care in frying it that it does not get into Lumps ; when it is about three Quarters fry'd, pour out the Fat you fry'd it in, and instead of that put in White Wine, large Oysters, and their Liquor, a large Onion, a Couple of Anchovies, some minc'd Thyme, and a little Nutmeg ; then beat up the Yolks of four Eggs with some of the Liquor ; and when it is enough, dish your Fricasey on Sippets ; pour this Sauce over them, run it over with drawn Butter, garnish with Oysters, and serve it up.

Fricassee of Cod.

GET the Sounds, Roes, &c. of several Cods, split them, and scrape them well, then blanch them; being blanch'd, put them in fresh Water, wash them very clean, and cut them into square Pieces, the Bigness of the End of your Thumb; then put a Lump of Butter in a Stew-pan, tosse it up with an Onion cut small; after that, put in your Pieces, and give them two or three Tosses: This done, put a little Flour over them, moisten them with a little Fish-Broth, season'd with Salt, Pepper, sweet Herbs, fine Spice, and let them stew gently: Being done, thicken it with Yolks of Eggs, Parsley cut small, with a Dash of Vinegar, or Verjuice, and serve them up hot for Entry.

Fricassee of Cod the Italian Way.

GET the Sounds of Cods, according to the Bigness of the Dish you would make; cut them into Fillets, and tosse them up in Oil, with an Onion cut small; moisten them with a Glass of White Wine, and a little Fish-Broth, season'd with Salt, Pepper, and beaten Spice, and let them stew softly; let them be of a good Taste, thicken them with the Yolks of Eggs, some Lemon-juice, and Parsley cut small; you may add Champignons and Truffles: Being thicken'd, dish them up, and serve them hot for Entry.

You may also make them in Hotch-potch, call'd *Menu du Roi*, or like Beef-palates and Hogs-ears; and you may likewise fill up these Sounds with Forc'd-meat, made with Fish high season'd; serve them up with a white Sauce, or an *Italian Sauce*. You garnish your Dish with soft Roes of Cods fry'd.

Another Way.

GET the Sounds, blanch them, then make them very clean, and cut them into little Pieces; if they be dry'd Sounds, you must first boil them tender: Get some of the Roes, blanch them, and wash them clean; cut them into round Pieces, about an Inch thick, with some of the Livers, an equal Quantity of each, to make a handsome Dish, and a Piece of Cod, about one Pound, in the Middle. Put them into a Stew-pan, season them with a little beaten Mace, grated Nutmeg, and Salt, a little Bundle of sweet Herbs, an Onion, and a Quarter of a Pint of Fish-Broth, or boiling Water; cover them close, and let them stew a few Minutes: Then
put

put in Half a Pint of Red Wine, a few Oysters, with the Liquor strained, a Piece of Butter rolled in Flour; shake the Pan round, and let them stew softly till they are enough; take out the sweet Herbs and Onion, and dish it up. Garnish with Lemon. Or you may do them White, thus: Instead of Red Wine add White, and a Quarter of a Pint of Cream.

To fricasey Cod Sounds.

YOU must lay them in hot Water a few Minutes; take them out, and rub them well with Salt, to take off the Skin and black Dirt, then cut them into little Pieces; boil them tender in Milk and Water, then throw them into a Colander to drain, then put them into a Stew-pan, and season with a very little Salt, some beaten Mace, and grated Nutmeg, pour to them just Cream enough for Sauce, and a good Piece of Butter, rolled in Flour; keep shaking your Pan round till it is thick enough, then dish it up, and garnish with Lemon.

A Fricasey of Tench with white Sauce.

HAVING taken off the Slime, gut them, and cut off their Heads, slit them in two, and cut each Half in three Pieces. Melt some Butter in a Stew-pan, and put in your Tench, together with some Mushrooms. Let your Seasoning be Salt, Pepper, a Bunch of sweet Herbs, and an Onion stuck with Cloves: Toss up all this together, and then add to it a little boiling Water, and a Pinch of Flour: Make a Pint of White Wine boiling hot, and put it into the Fricasey; when it is wasted away as it ought to be, prepare a Thickening with the Yolks of Eggs, three or four, beat up in a little Verjuice, or boiled White Wine, and bind your Fricasey with it, as you do one of Pullets; put in a little minced Parsley, and a little scraped Nutmeg, so serve it.

A Fricasey of Tench with brown Sauce.

WHEN you have prepared your Tenches as directed in the last Receipt, set a Stew-pan on the Fire with some Butter, and brown it; then put in your Tench, with Mushrooms, Truffles, seasoned with Salt, Pepper, an Onion stuck with Cloves, and a Faggot of sweet Herbs; toss them up together, and put in a little Fish-Broth, or Juice of Onion, to moisten them; then boil a Pint of White Wine, and put to your Fricasey: When it is enough, thicken it with a brown Cullis, and serve it up hot.

When Asparagus and Artichoaks are in Season, you may put some into it, after they have been blanched.

To fricasey Scate, or Thornback, White.

CUT the Meat clean from the Bone, Fins, &c. and make it very clean. Cut it into little Pieces, about an Inch broad, and two Inches long; lay it in your Stew-pan. To a Pound of the Flesh put a Quarter of a Pint of Water, a little beaten Mace and grated Nutmeg, a little Bundle of sweet Herbs, and a little Salt; cover it, and let it boil three Minutes. Take out the sweet Herbs, put in a Quarter of a Pint of good Cream, a Piece of Butter as big as a Walnut, rolled in Flour, and a Glass of White Wine; keep shaking the Pan all the while one Way, till it is thick and smooth, then dish it up, and garnish with Lemon.

To fricasey it Brown.

TAKE your Fish as above, flour it, and fry it of a fine Brown, in fresh Butter; then take it up, lay it before the Fire to keep warm, pour the Fat out of the Pan, shake in a little Flour, and with a Spoon stir in a Piece of Butter as big as an Egg; stir it round till it is well mixed in the Pan; then pour in a Quarter of a Pint of Water, stir it round, shake in a very little beaten Pepper, a little beaten Mace, put in an Onion, a little Bundle of sweet Herbs, and an Anchovy, shake it round, and let it boil. Then pour in a Quarter of a Pint of Red Wine, a Spoonful of Catchup, and a little Juice of Lemon; stir it all together, and let it boil. When it is enough, take out the sweet Herbs and Onion, and put in the Fish to heat, then dish it up, and garnish with Lemon.

To fricasey Soals White.

SKIN, wash, and gut your Soals very clean, cut off their Heads, dry them in a Cloth, then with your Knife very carefully cut the Flesh from the Bones and Fins on both Sides. Cut the Flesh long-ways, and then a-cross, so that each Soal will be in eight Pieces; take the Heads and Bones, and put them into a Sauce-pan, with a Pint of Water, a Bundle of sweet Herbs, an Onion, a little whole Pepper, two or three Blades of Mace, a little Salt, a very little Piece of Lemon-peel, and a little Crust of Bread. Cover it close, let it boil till Half is wasted, then strain it through a fine Sieve, put it into a Stew-pan, put in the Soals and Half a Pint of White Wine, a little Parsley chopp'd fine, a few Mushrooms cut small, a Piece of Butter as big as an Hen's Egg rolled in Flour, grate in a little Nutmeg, set all together on the

Fire,

Fire, but keep shaking the Pan all the while, till your Fish is enough. Then dish it up, and garnish with Lemon.

To fricasey Soals Brown.

CLEANSE and cut your Soals, boil the Water as in the foregoing Receipt, flour your Fish, and fry them in fresh Butter of a light Brown. Take the Flesh of a small Soal, beat it in a Mortar, with a Piece of Bread as big as an Hen's Egg, soaked in Cream, the Yolks of two hard Eggs, and a little melted Butter, a little Bit of Thyme, a little Parsley, and an Anchovy; season it with Nutmeg, mix all together with the Yolk of a raw Egg, and with a little Flour; roll it up into little Balls, and fry them, but not too much. Then lay your Fish and Balls before the Fire, pour all the Fat out of the Pan, pour in the Liquor which boiled the Spice and Herbs, stir it round in the Pan, then put in Half a Pint of Red Wine, a few Truffles and Morels, a few Mushrooms, a Spoonful of Catchup, and the Juice of Half a small Lemon: Stir it all together, and let it boil; then stir in a Piece of Butter rolled in Flour, stir it round. When your Sauce is of a fine Thickness, put in your Fish and Balls, and when it is hot, dish it up, put in the Balls, and pour your Sauce over it: Garnish with Lemon. In the same Manner dress a small Turbut, or any flat Fish.

A Fricasey of great Plaice, or Flounders.

RUN your Knife all along upon the Bone, on the Back-Sides, from Head to Tail, and take the Bone clear out: then cut your Plaice in six Collops, dry them very well from the Water, sprinkle them with Salt, and flour them well, and fry them in a very hot Pan of Beef-Dripping, so that they may be crisp; take them out of the Pan, and keep them very warm before the Fire, then make clean the Pan, and put into it Oysters, and their Liquor, some White Wine, the Meat out of the Shell of a Crab or two; mince Half the Oysters, some grated Nutmeg, and three Anchovies; let all these stew up together; then put in Half a Pound of Butter, and put in your Plaice, or Flounders, and toss them well together, and dish them on Sippets, and pour the Sauce over them. Garnish the Dish with Yolks of hard Eggs minced, and sliced Lemon. After this Manner do Salmon, or any firm Fish.

To fricasey Sturgeon.

WHEN you have cut it into thin Slices, and seasoned it with Pepper, Salt, and Nutmeg, strew over it a little

little Flour, and fry it brownish; then take a Bit of Butter, pass it brown with Flour, put in some good Gravy, one Anchovy, and the Juice of an Orange; so serve away.

To fricasey Weavers.

GUT, wash, and dry your Weavers in a Napkin, then cut them in Pieces; put some Butter into a Stew-pan, melt it, and put them into it, with Mushrooms, Truffles, and a Faggot of sweet Herbs, Salt, and Pepper; let all these be tossed up over a brisk Fire, with a Pinch of Flour; but Care must be taken that they do not stick to the Stew-pan; and to that End put in a little Fish Broth and White Wine, that you have boiled ready for that Purpose; let all these stew over a slack Fire: In the mean Time, prepare a Thickening with the Yolks of three or four Eggs, beaten up with Verjuice, and a little minced Parsley; when enough of this Fricasey has stewed away, put in the Thickening, and keep it stirring over the Fire, that it may not curdle; dish them, and serve them up hot.

A Fricasey of Prawns.

TAKE the Meat out of the Shells, put it into a Dish, with a Pint of Claret, an Onion slic'd small, a Couple of Anchovies, and a Bunch of sweet Herbs; let them stew over a Chafing-Dish of Coals, with Nutmeg and Ginger, then put them into a Frying-pan, with the Yolk of an Egg or two, some Butter, and Vinegar, and when they have had a Toss or two, serve them up on Sippets. You may do Shrimps the same Way.

To fricasey Oysters.

TAKE a Quart of Oysters and wash them, then put them into a Stew-pan with three or four Spoonfuls of White Wine, and their own Liquor, a little Salt, All-spice, a Bay-Leaf or two; when you think they are enough, take them out, and keep them hot; then add to the Liquor they were stewed in two Anchovies, some Butter, and the Yolks of three or four Eggs, beat up in Cream, or Milk, to thicken it; put your Oysters in Plates, or little Dishes, and pour the Liquor over them, and serve away, garnishing with Barberries and Lemon, Thus you may fricasey Muscles and Cockles.

To fricasey Eels.

TAKE middling Sort of Eels, gut and wash them well, then cut off the Heads and throw them away, then cut the Eels into Pieces, and put them into a Stew-pan with so much

much Wine and Water as will cover them, a Bunch of sweet Herbs, a little Salt, Pepper, and some All-spice, let them stew 'till tender; then put in two Anchovies, a Piece of Butter rolled in Flour, the Yolks of three or four Eggs beat up in Cream or Milk, some Lemon-juice, and, when stewed a little while longer, serve away hot; garnish with Lemon and Barberries, or fried Oysters.

A general Fricassey for Fish.

TAKE a Bunch of sweet Herbs, an Onion stuck with Cloves, two or three Anchovies, a little Pepper, Nutmeg grated, Mace, Lemon-peel, with some Water, or Broth; enough to cover the Ingredients, let all stew for some Time; then strain off the Liquor, and put it in another Stew-pan with some thick melted Butter and Claret, or White Wine, then your Fish, which must be cut in Pieces, the Length and Breadth of three Fingers, turn them often, and let it be done on a slow Fire, for Fear of turning the Butter to Oil, and breaking the Fish. After stewing some Time, put in some Oysters, pickled Mushrooms and Capers, and the Yolks of four or five Eggs, beat up in Cream, or Milk, to thicken it; keep stirring it after the Eggs are in. Jacks do the best this Way.

To fricassey Beef.

TAKE a Pound or two of tender lean Beef, and cut it into little Pieces, and fry it in Sewet 'till of a light Brown, with some Onions cut small; then pour off the Fat, and put the Meat and Onions in a Stew-pan, with a Piece of Butter, moisten with warm Water, or Broth, and let it stew 'till it becomes thick, stirring it often; season with Pepper and Salt, a little Verjuice or Vinegar; you may put to it some Oysters, Mushrooms, or what other Pickles you like, and serve up hot.

To fricassey cold Roast Beef.

CUT your Beef into very thin Slices, then take a Handful of Parsley, shred it very small, cut an Onion into Quarters, and put them all together in a Stew-pan, with a Piece of Butter, and a good Quantity of strong Broth, season with Salt and Pepper, and let it stew gently about a Quarter of an Hour; then take the Yolks of four Eggs, and beat them in some Claret, and a Spoonful of Vinegar, and put it to your

Meat, stirring it 'till it becomes thick ; rub your Dish with a Shalot before you serve.

To fricasey Lamb White.

TAKE a Fore Quarter of Lamb, take off the Shoulder, and cut it into square Bits, three Fingers broad, throw them into Water, and blanch them, then put them into a Stew-pan with a Bit of Butter, a Bunch of sweet Herbs, some Salt and Pepper, tofs it up, strew over it a Dust of Flour, and moisten it with Water if you have no Broth, and put in some Mushrooms, a little Parsley and Shalots cut small, some Nutmeg, and a little Lemon-juice ; when your Fricasey is enough, and relishing, thicken it with four or five Yolks of Eggs, beat up in Cream, or Milk, and serve it up hot ; garnishing your Dish with Mushrooms and Lemon.

To fricasey Lamb Brown.

TAKE a Leg of Lamb, cut it into thin Slices, and season it with Pepper and Salt, and fry it brown with Butter ; when done, put it into a Stew-pan with a little brown Gravy to moisten it, an Anchovy, a Spoonful or two of White Wine, or Claret, some grated Nutmeg, and let all stew some Time, and thicken the Whole with a Piece of Butter rolled in Flour. Garnish your Dish with Mushrooms, fried Oysters, and Lemon.

Another Way.

TAKE a Leg, or Shoulder of Lamb, and cut it into thin Slices ; season with Salt, Pepper, a Bunch of sweet Herbs, an Onion or Shalot cut small, let all be fried brown, then put your Slices of Lamb into a Stew-pan, with some Broth or Gravy, Mushrooms, Forc'd-Meat Balls, Cocks-Combs, a Spoonful or two of White Wine, some Oysters, a little Lemon-juice, and a Couple of Ox's Palates, a little browned Butter, with the Yolks of a Couple of Eggs to thicken the Whole, or a Piece of Butter roll'd in Flour. Garnish with Mushrooms, Barberries, and Lemon.

Another Way.

TAKE a Loin of Lamb, skin it, and take off all the Fat, and cut it into very thin Steaks, then wash and shred an Anchovy, slice some Onions very thin, break in some Mace, and season it with Salt and Pepper, then roll all up together in
a large

a large Piece of Butter, and put it into a Stew-pan, then put your Steaks upon it, with a Bunch of Parsley; cover the Pan close, and they will be enough in about twenty Minutes, then beat the Yolks of three Eggs up in a Quarter of a Pint of Cream, with a little Gravy that comes from the Meat, and grate in a little Nutmeg, and put what Butter you think proper, with green Parsley minced, and the Juice of a Lemon: Let all stew gently, taking Care it does not burn; shake a little Flour on it as it stews, and take off the Fat before you put the Thickening to it.

A Fricassey of Veal.

ROAST the lean End of a Loin of Veal, set it by 'till it is cold, cut it into Slices: Set a Sauce-pan or Stew-pan over a Stove with Butter, let the Butter melt, put in a Pinch of Flour, some Cives and Parsley shred; move the Pan over the Stove for a Minute or two; then having season'd your Veal with Salt and Pepper, put it into the Stew-pan, and give two or three Turns over the Stove, then put in a little Broth to moisten it, and let it stew a little; then put in the Yolks of three or four Eggs, beaten up in Cream, with a little shred Parsley to thicken it; keep it moving over the Fire 'till it is thick enough, then serve it up. Or you may make the Thickening with Verjuice instead of Cream.

Another Way.

CUT some thin Slices off a Fillet of Veal, a little broader than a Crown Piece, beat them with a Rolling-Pin to make them tender; then steep them in Milk three Hours; take a Blade or two of Mace, a few Corns of Pepper, a small Sprig of Thyme, a little Piece of Lemon-peel, some Bones of Mutton and Veal, stew them all together gently for Sauce; if you have not Time, or Bones to stew, put a Spoonful or two more of Gravy. Take your Slices of Veal, and put them into a Stew-pan with fresh Milk, and stew the Veal in it without Salt, (for that will curdle the Milk); 'till it is enough or you may half stew it, and fry it as pale as possible; then drain your Slices, and whilst they are draining, strain the Gravy from the stewed Herbs, and beat it up with some Salt, Flour and Butter, a pretty deal of Cream, some White Wine, a little shred Parsley, after its being scalded, and a little Lemon-juice, stir all together till it becomes thick, then pour it over your Veal, and serve away hot. Garnish with sliced Lemon.

Another Way.

CUT the gristly End of a Breast of Veal in small Pieces, blanch them in Water, and take them out to drain; put a Piece of Butter into a Stew-pan, and the Veal to it, a Bunch of sweet Herbs, Salt, Pepper, and a few Mushrooms, let all simmer a little while, add to it a Dust of Flour, and simmer it a little more; after the Flour is in, wet it with good Broth; when about half done, put to it some blanched Asparagus Tops, or Artichoke Bottoms, according to the Season; to thicken the Sauce, take three or four Yolks of Eggs, a little Cream, and minced Parsley; and when your Meat is stewed enough, put your Eggs and Cream to it, and keep it stirring that it may not curdle, until it is as thick as you would have it; season it as you like, and serve it hot.

You may do it sometimes brown by putting Gravy instead of Broth, about two Handfuls of Pease instead of Asparagus, and bind it with Veal and Ham Cullis.

You may do Chickens and Pigeons the same Way.

Another Way.

TAKE a Breast of Veal and parboil it till the Blood be not seen, then cut it into square Pieces, and put it into a Sauce-pan, with a good Quantity of strong Broth, and boil it an Hour with a Bunch of sweet Herbs, and an Onion, and when it is boil'd to Half a Pint, take the Yolks of four or five Eggs, two Anchovies cut small, and a Quarter of a Pound of Butter, and toss all together in a Stew-pan till it grows thick; then put your Veal to it, and serve it up with Mushrooms, either green or pickled, and garnish with Lemon.

To fricassee a Calf's Head.

CLEANSE and boil it, then cut it into square Pieces the Size of a Walnut, and put it into a Stew-pan with Half a Pint of the Liquor it was boil'd in, and toss it up with Mushrooms, sweet Herbs, blanch'd Sweetbreads, and Artichoke Bottoms, Cocks-Combs, Forc'd-Meat Balls, Oysters blanch'd, Cream, and the Yolks of two or three Eggs; season with Nutmeg and Mace, and squeeze in the Juice of a Lemon, and serve it hot. Garnish it with the Brains cut in Pieces, dipp'd in thick melted Butter, and fried brown, with Oysters fried, Lemon sliced, and fried Bread.

To fricasey Calves Feet white.

BOIL them as you would do for Eating, with some Salt and Pepper, a Bunch of sweet Herbs, an Onion, and a little Parsley; take out the long Bones, cut them in two, and put them into a Stew-pan with a little Broth, Water, or the Liquor they were boil'd in, two or three Spoonfuls of White-Wine, the Yolks of two or three Eggs, two or three Spoonfuls of Cream, a little Nutmeg grated, Salt, with a Piece of Butter; stir all together till it becomes thick. Garnish your Dish with Slices of Lemon, and serve them up hot.

To fricasey a Calf's Chaldron.

TAKE a Calf's Chaldron, after it is a little more than half boiled, cut it into little Bits as big as Walnuts; season with beaten Cloves, Salt, grated Nutmeg, Mace, a little Pepper, an Onion, Parsley, and a little Terragon, all shred very small, and put all into a Frying-pan, with a Ladleful of strong Broth, and a Piece of Butter; when it is fried enough, make a Sauce with Mutton Gravy, the Juice of a Lemon or Orange, the Yolks of three or four Eggs, and a little grated Nutmeg; put all to the Chaldron in the Pan, tosse your Fricasey two or three Times, then dish it, and so serve it up.

To fricasey Veal Sweetbreads.

TAKE five or six, according as you would have your Dish in Bigness, and boil them in Water, then cut them in thin Slices Length-ways, season them with Pepper and Salt, and dip them in Eggs, and fry them of a light Brown; then put them into a Stew-pan, with a little brown Gravy, a Spoonful of White Wine, some Juice of Lemon; thicken with Butter rolled in Flour, and serve it up. Garnish your Dish with crisp'd Parsley and Lemon-peel.

Lamb Stones may be done after the same Manner.

Another Way.

HALF roast three large Sweetbreads, cut them into square Pieces, boil some Roast Beef Gravy, with Half a Nutmeg, some whole Pepper, a Shalot or two, and a little Salt; then strain it, and put your Sweetbreads into it, and stew them till they are enough; put in a Piece of Butter roll'd in Flour, and a Spoonful of boil'd Oyster-Liquor to thicken it. Garnish with sliced Lemon.

To

To fricasey Sheeps Trotters.

SLIT your Trotters, pick them very clean, then put them into a Frying-pan, with a Ladleful of Broth, a little Salt, and a Piece of Butter; fry them a-while, then put in a little Parsley, Thyme, Mint, and Cives, shred small, and some beaten Pepper; when they are fried almost enough, make a Sauce for them of Mutton Gravy, the Yolks of three or four Eggs, the Juice of a Lemon, and a little Nutmeg; put this into the Frying-pan to the Trotters, give them a Toss or two, then dish them, and serve them up.

Another Way.

BOIL your Trotters, and cut them into Pieces; put into a Stew-pan a Piece of Butter, an Onion cut small, and give it some Tosses upon the Fire, then put in your Trotters a little floured, give them also some Tosses, then moisten them with some Broth. Then beat up the Yolks of four or five Eggs in Lemon-juice, some grated Nutmeg, Rocambole and Parsley cut small, with which thicken your Fricasey, and serve it hot.

To fricasey Ox-Palates.

AFTER having boiled your Ox-Palates till they are very tender, blanch and pare them clean, then season them with Salt, Pepper, Nutmeg, and Cloves, beaten fine, add some grated Bread; then fry them in Butter, brown on both Sides, then dish them; dissolve two or three Anchovies in Mutton Gravy, and pour to them; grate a little Nutmeg, and squeeze a little Lemon into the Sauce, and serve them up.

Another Way.

MAKE the Gravy thus: Take two Pounds of Beef, cut it in little Bits, and put it in a Stew-pan with a Quart of Water, some Salt, some whole Pepper, an Onion, a Shalot or two, two or three Anchovies, a Bit of Horse-radish; let all these stew till it is strong Gravy; then strain it out, and set it by; then have ten or twelve Ox-Palates, boil them till they are tender, and peel them, and cut them in square Pieces; then slay and draw two or three Chickens, and cut them between every Joint, and season them with a little Nutmeg, Salt, and shred Thyme, and put them in a Pan, and fry them with Butter; when they are half fried, then put in Half your Gravy, and all your Palates, and let them stew together, and put the
rest

rest of your Gravy into a Sauce-pan, and when it boils, thicken it up with the Yolks of three or four Eggs, beaten with two or three Spoonfuls of White Wine, and a Piece of Butter, and three or four Spoonfuls of Cream; then pour all into your Pan, shake it well together, and dish it up. Garnish with pickled Grapes.

To fricasey Neats Tongues.

WHEN you have boiled your Tongues tender, cut them into thin Slices, and fry them in fresh Butter; then pour out the Butter, and put in strong Broth or Gravy, season with Salt, Pepper, Nutmeg, Thyme, Savoury, Marjoram, and Parsley chopp'd small; when these have stewed together Half-an Hour, dissolve Yolks of Eggs in White Wine Vinegar, or Grape Verjuice, and put them in with whole Grapes, or Barberries, thicken with grated Manchet, or Almond-paste strain'd, and sometimes put Saffron to it.

After the same Manner you may fricasey any Udder, being tender boiled.

Another Way.

TAKE Neats Tongues, boil them tender, peel them, cut them into thin Slices, and fry them in fresh Butter, then pour out the Butter, put in as much Gravy as you shall want for Sauce, a Bundle of sweet Herbs, an Onion, some Pepper and Salt, and a Blade or two of Mace; simmer all together for Half an Hour; then take out your Tongue, strain the Gravy, put it with the Tongue into the Stew-pan again, beat up the Yolks of two Eggs with a Glass of White Wine, a little grated Nutmeg, a Piece of Butter as big as a Walnut rolled in Flour, shake all together for four or five Minutes, dish it up, and send it to Table.

To fricasey a Neat's Tongue and Udder.

BOIL them, then cut them in Slices, within two Inches of the Tip, or small End, which cut Length-ways for Sippets; then take a Handful of sweet Herbs, mince them small, and put them to the Tongue and Udder, and the Yolks of seven or eight Eggs, mix all together; fry them in clarified Butter, then turn them into a Stew-pan, and put to them some White Wine, a little Vinegar, beaten Cinnamon, Ginger, and a Handful of grated Bread; stew all these together; put in, as they stew, some drawn Butter, serve it up with the

the Slices of the Tip and small End of your Tongue and Udder; then pour your stew'd Liquor over it.

To fricasey Pigs or Hogs Ears.

TAKE three or four Ears, as large as you would have your Dish in Bigness, clean and boil them very tender, cut them in small Pieces the Length of your Finger, and fry them in Butter till they be brown, then put them into a Stew-pan with a little brown Gravy, a Piece of Butter, an Onion slic'd, a Spoonful of Vinegar, a little Mustard and Salt, thicken'd with Flour. Take two or three Pigs Feet, and boil them very tender, fit for eating; then cut them in two, and take out the large Bones, dip them in Egg, and strew over them some Crumbs of Bread, and either fry, broil, or boil them, and lay them round the Dish you serve the Pigs Ears up in.

If you can't get Pigs Feet, you may use Sheeps Trotters.

To fricasey Tripe White.

TAKE some lean Tripe, and cut it in small square Pieces, and put it in a Stew-pan, put to it a few Capers, some white Gravy, a Glass of White Wine, a Bunch of sweet Herbs, some grated Nutmeg, a little Salt and Pepper, and a Shalot; when it is stew'd enough, strain off the same; and add to it some Parsley boil'd, and chopp'd small, with a little Lemon-juice; thicken it with two or three Eggs, well beaten together, taking care it does not curdle, which you must do by letting it simmer over a slow Fire afterwards. Put some fry'd Sippets at the Bottom of your Dish, then your fry'd Tripe, and pour the same over it. Garnish with slic'd Lemon for a Side-dish.

Another Way.

TAKE a Piece of Double Tripe, cut it into Slices two Inches long, and Half an Inch broad, put them into your Stew-pan, and sprinkle a little Salt over them; then put in a Bunch of sweet Herbs, a little Lemon-peel, an Onion, a little Anchovy-pickle, and a Bay-leaf: Put all these to the Tripe; then put in just Water enough to cover them, and let them stew till the Tripe is very tender; then take out your Tripe, and strain the Liquor out; shred a Spoonful of Capers, and put to them a Glass of White Wine, and Half a Pint of the Liquor they were stew'd in: Let it boil a little

little while, then put in your Tripe, and beat the Yolks of three Eggs; then put into your Eggs a little Mace, two Cloves, a little Nutmeg dry'd and beat fine, a small Handful of Parsley pick'd and shred fine, a Piece of Butter roll'd in Flour, and a Quarter of a Pint of Cream; mix all these well together, and put them into your Stew-pan, keep them stirring one Way all the while, and when it is of a fine Thickness and smooth, dish it up, and garnish the Dish with Lemon. You are to observe, that all Sauces which have Eggs or Cream in, you must keep stirring one Way all the while they are on the Fire, or they will turn to Curds. You may add Walnut-pickle, or Mushrooms, in the room of Capers, just to make your Sauce a little tart.

Another Way.

TAKE the whitest and thickest Tripe you can get, cut the white Part in thin Slices, and put them into a Stew-pan with a little white Gravy, Juice of Lemon, Lemon-peel shreded, also a Spoonful of White Wine; let all stew; when near enough, beat up two or three Eggs in Cream, and put to it, with some shred Parsley, and two or three Cives, if you have any, if not, Shalots or Onions; keep stirring it till it becomes thick, but don't let it boil for fear it curdles. Garnish your Dish with fry'd Sippets, slic'd Lemon, or Mushrooms.

Another Way.

TAKE lean Tripes, cut and scrape them from all the loose Stuff; cut them in Pieces two Inches square, and then cut them cross from Corner to Corner, or in what Shape you please; put them into a Stew-pan, with Half as much White Wine as will cover them, slic'd Ginger, whole Pepper, and a Blade of Mace, a little Sprig of Rosemary, and a Bay-leaf, an Onion, or a small Clove of Garlick; when it begins to stew, a Quarter of an Hour will do it; then take out the Herbs and Onion, and put in a little shred Parsley, the Juice of a Lemon, an Anchovy shred small, a few Spoonfuls of Cream, the Yolk of an Egg, or a Piece of Butter; salt it to your Taste; when it is in the Dish, you may lay on a little boil'd Spinach and slic'd Lemon.

Another Way.

CUT your Tripe in Slices two Inches long, and put it into a Stew-pan; put to it a Quarter of a Pound of Capers, as much Camphire shred, Half a Pint of strong Broth,

as much White Wine, a Bunch of sweet Herbs, a Lemon shred small; stew all these together till it is tender; then take it off the Fire, and thicken up the Liquor with the Yolks of three or four Eggs, a little Parsley boil'd green and minc'd, some grated Nutmeg and Salt; shake it well together, serve it on Sippets, and garnish with Lemon.

Another Way.

CUT your Tripe into small Slips, flour it well, and put some Beef-Dripping into a Pan, and fry it crisp, then drain it well from the Fat, and clean your Pan, then take some Butter and Flour, and make it of a pale Brown, and put a little good Gravy to it, then the Tripe, and stir all together till thick, then serve away hot.

To fricasey a Pig.

HALF roast your Pig, then take it up, and take off the Coat, and pull the Meat in Flakes from the Bones, and put it in a Stew-pan with some Gravy, some White Wine, a little Vinegar, an Onion stuck with Cloves, some Mace, a Bunch of sweet Herbs, some Salt and Lemon-peel; when 'tis almost done, take out the Onion, Herbs, and Lemon-peel, and put in some Mushrooms, and thicken it with Cream and the Yolks of two or three Eggs. The Head must be roasted whole, and set in the Middle of the Dish, and the Fricasey round it. Garnish with Lemon slic'd.

Fricasey of Eggs.

TAKE eight Eggs, boil them hard; cut them into Quarters into a Pint of strong Gravy, and Half a Pint of White Wine; season with Cloves and a Blade of Mace, a little whole Pepper, a little Salt, scald a little Spinach to make them look green, with a Pint of large Oysters to lay round your Dish; then put the Eggs in the Stew-pan, with a few Mushrooms and Oysters, and roll up a Piece of Butter in the Yolk of an Egg and Flour, and shake it up thick for Sauce; and you may make Gravy-sauce, if you please. Garnish with crisp'd Sippets, Lemon, and Parsley; a Side-dish.

Another Way.

BEAT up Half a Score Eggs with Cream, Rose-water, Sugar, Nutmeg, and Mace; then cut two or three Apples into round Slices, fry them with fresh Butter; when they are enough, take them up, and fry Half the Eggs and Cream in

in other fresh Butter, stir it as you do a Tansey; when that is enough, put it into a Dish, and put in the other Half of the Eggs and Cream, and fry them, then dish them up with the Slices of Apples; grate some Nutmeg and the Crust of Bread over them, and serve away hot.

Another Way.

BOIL eight Eggs hard, take off the Shells, cut them into Quarters, have ready Half a Pint of Cream, and a Quarter of a Pound of fresh Butter; stir it together over the Fire, till it is thick and smooth, lay the Eggs in your Dish, and pour the Sauce all over. Garnish with the hard Yolks of three Eggs cut in two, and lay round the Edge of the Dish.

Another Way.

BOIL your Eggs hard, and take out a good many of the Yolks whole, then cut the rest in Quarters, Yolks and Whites together; set on some Gravy, with a little shred Thyme and Parsley in it, give it a Boil or two; then put in your Eggs, with a little grated Nutmeg; shake it up with a Bit of Butter, till it be as thick as another Fricassey: Then fry Artichoke-Bottoms in thin Slices, and serve it up. Garnish with Eggs shred small.

Another Way.

BOIL six Eggs hard, slice them in round Slices, then stew some Morels in White Wine, with a Shalot, two Anchovies, a little Thyme, and a few Oysters or Cockles, and Salt to your Taste; when they have stew'd well together, put in your Eggs and a Bit of Butter; tofs them up together till it is thick, and then serve it up. Lay round your Dish a Heap of the White of Eggs chopp'd small, for Garniture.

To fricassey a Capon.

YOUR Capon must be first either boil'd or roasted, and cut up, and the Pinions must be taken from the Wings, and the Brawn from the Joints. Being thus carv'd to lie orderly in the Pan, take the Yolks of five Eggs, some minc'd Thyme, and slic'd Nutmeg, mix them well, and put them into the Pan, with clarify'd Butter half hot, and fry them till they are yellow, then turn them; then put the Yolks of
three

three Eggs, an Onion cut in Quarters, Anchovies, and a little grated Nutmeg into some White Wine, strong Broth, or Gravy; then pour out what Liquor is in your Pan, and put to it a Ladleful of Butter; put this Layer into your Pan, and keep it continually shaking over a slow Fire, till it grows thick (if it grows too thick, it may be thinn'd with White Wine, Broth, or warm Water); then put your Fowl into a Dish, pour in your Sauce, garnish it with Slices of Lemon, and hard Yolks of Eggs chopp'd small, and serve it up.

Fricassey of Chickens.

WHEN you have drawn and wash'd your Chickens, half boil them, then take them up, and cut them in Pieces, and put them in a Frying-pan, and fry them in Butter; then take them out of the Pan and clean it, and put in some strong Broth, some White Wine, some grated Nutmeg, a little Pepper and Salt, a Bunch of sweet Herbs, and a Shalot or two; let these, with two or three Anchovies, stew on a slow Fire, and boil up; then beat it up with Butter and Eggs, till it is thick; and put your Chickens in, and toss them well together; lay Sippets in the Dish, and serve it up with slic'd Lemon and fry'd Parsley.

Another Fricassey of Chickens or Rabbits.

YOU must prepare Rabbits or Chickens; but if Chickens, you must skin them; cut them into small Pieces, and beat them flat, and lard them with Bacon; season them with Salt, Pepper, and Mace; drudge them with Flour, and fry them in Butter to a good Colour; then take what Quantity of good Gravy your Fricassey requires, with Oysters and Mushrooms, two or three Anchovies, and some Shalot, a Bunch of sweet Herbs, and, if you like it, a Glass of Claret; season it high, and before you put in your Meat simmer it well together, till the Goodness of the Herbs is out; then take out the Herbs, and Anchovy Bones, and cut a Lemon in Dice, and put in with your Chickens or Rabbits, and let it stew slowly till it be tender; but be sure to keep it stirring all the while it is over the Fire, make it as thick as Cream, and serve it up with Force-meat Balls, crisp'd Bacon, and fry'd Oysters, and garnish it as you like.

Another Fricassey of Chickens.

GET three Chickens, flea them, and cut them in Pieces, put them into your Stew-pan, with as much Gravy and Water as just to cover them, put in two Anchovies, well wash'd, some whole Pepper, Salt, and a Blade of Mace, a small Onion, and a few Cloves; set them to stew gently over a slow clear Fire; and when they are near enough, take them from the Liquor, and fry them in Vinegar, but a very little; strain the Liquor, and take as much of it as you will want for Sauce; put to it a little Parsley, Thyme, and Sorrel boil'd green, and shred fine, Half a Pint of sweet-Cream, two Yolks of Eggs well beaten, some grated Nutmeg; shake them all over the Fire till it is thick; add to it Half a Pound of Butter, shake it till it is melted, then put in the Chickens and serve it up.

Another Way.

HALF roast or parboil your Chickens, then fl in them and cut them in Pieces, and stew them in strong Broth, with some Pepper and a Blade of Mace, with a little Salt, two Anchovies, and a small Onion; let them stew till tender, then take out your Onion, and put in a Quarter of a Pint of Cream, a Piece of Butter work'd up in Flour, and the Yolks of two Eggs well beaten, and stir it over the Fire till it be as thick as Cream, and squeeze in the Juice of a Lemon, and be careful it does not curdle; serve it up on Sippets, and put over it some Mushrooms and Oysters.

In case you put in fresh Mushrooms, put them in when you put the Broth to the Chickens; if they are pickled, put them in when you put the Eggs in.

A brown Fricassey of Chickens.

SKIN your Chickens, and cut them in Pieces, and fry them in Butter or Lard; when they are fry'd take them out, and let them drain; then make some Balls of Force-meat, and fry them; then take some strong Gravy, a Shalot or two, some Spice, a Bunch of sweet Herbs, a little Anchovy-liquor, a Glass of Claret, some thin lean Tripe cut with a Jagging-iron, to imitate Cocks-combs; thicken your Sauce with burnt Butter, then put in your Chickens, and toss them up together; garnish with fry'd Mushrooms dipp'd in Butter, or Lemon slic'd, or Parsley fry'd.

Another

Another Way.

SKIN them, and cut them in small Pieces, and rub them over with Yolks of Eggs; have ready some grated Bread, a little beaten Mace, and a little grated Nutmeg mix'd together; and then roll them in it; put a little Piece of Butter into a Stew-pan, and when it is melted put in your Meat; fry it of a fine Brown, and take care they don't stick to the Bottom of the Pan; then pour the Butter from them, and pour in Half a Pint of Gravy, a Glass of Red Wine, a few Mushrooms, or two Spoonfuls of the Pickle, a little Salt if wanted, and a Piece of Butter roll'd in Flour. When it is of a proper Thickness, dish it up, and send it to Table.

An Italian Fricassey of Chickens.

TAKE Half a Score of Chickens, skin them, and lay them in Salt and Vinegar to marinate one Hour; cut them in Quarters, and fry them in clarify'd Butter; then par-boil some Lamb-stones and Veal Sweetbreads; fry them brown, then put them and your Chickens in a Stew-pan, with an Onion stuck with Cloves, two Anchovies, and one Glass of Claret; then beat the Yolks of two Eggs up in some drawn Butter and put to it; let all stew gently till it becomes thick, and serve up on Sippets; let your Garnishing be all Sorts of Pickles.

To fricassey Rabbits.

PARBOIL your Rabbits very well, then cut them into Halves or Quarters, flour them, and fry them in Butter; let a Sauce be prepar'd of Half a Dozen Yolks of Eggs, well beaten, and Half a Pint of strong Broth and White White, a Handful of Parsley boil'd green, and chopp'd small, Mushrooms, a few Cocks-combs boil'd tender, and a Nutmeg grated, Morels, Artichoke-Bottoms, and slic'd Potatoes roast'd; put these into the Pan to your Rabbits, and keep shaking the Pan over the Fire till they are ready to boil; then dish the Rabbits on Sippets, and pour on the Sauce as thick as drawn Butter; garnish with boil'd Parsley, Barberries, and Lemon.

A white Fricassey of Rabbits.

TAKE two or three Rabbits, and cut them in Pieces, and put them in a Stew-pan, with three Ounces of Butter ; then season them with Pepper and Salt, a Nutmeg, a little Thyme and Sweet Marjoram, a little Lemon-peel grated, let all be close cover'd, stew them gently till they are tender, in Half a Pint of Veal-Broth, with an Onion ; then strain off the Liquor, and beat three Yolks of Eggs with some Cream, then put some of the Broth by Degrees to the Eggs and Cream, keeping them stirring lest they curdle. You may put to it some Parsley boil'd and shred small, then toss them up thick, adding some Mushrooms ; and serve them hot with a Garnish of slic'd Lemon and red Beet-roots.

A brown Fricassey of Rabbits.

TAKE two or three young Rabbits, cut them in Pieces, and stew them in Gravy made of Beef, some whole Pepper, two Shalots, an Anchovy or two, a Piece of Horseradish, a little Sweet Marjoram pounded small ; stew the Rabbits about a Quarter of an Hour, then take them out of the Gravy, and strain the Liquor ; then fry your Rabbits in Lard or Butter, thicken your Gravy with burnt Butter, and add a Glass of Claret ; you may fry some Force-meat Balls made of the Livers parboil'd, and a little Parsley shred small, some Nutmeg grated, a very little grated Bread, some Pepper and Salt, a Couple of Eggs ; mix all these together, and make them into Balls, and dip them in Yolks of Eggs beat, then roll them in Flour, and fry them : Garnish your Dish with them and fry'd Parsley, and Lemon slic'd.

Chickens, Lamb, Veal Sweetbreads, or Tripe, may be fricassey'd the same Way as Rabbits, both white and brown.

Another Way.

CUT them in Pieces, then wash them very clean, and wipe them dry, then brown some Butter, and put your Rabbits into the Pan, and when they are brown enough drain them from the Fat, and clean your Pan ; then put in some Butter and Flour, and make it of a pale Brown ; then put in Gravy, a Spoonful of Mushroom Catchup, and a Tea-spoonful of Walnut Catchup ; then your Rabbits ; shake all together, and when thick serve it up. Garnish with slic'd Lemon.

Fricasey of Pigeons.

TAKE eight Pigeons, cut them into small Pieces, and put them into a Frying-pan with a Pint of Claret, and a Pint of Water; season your Pigeons with Salt and Pepper; then take a little Sweet Marjoram, Thyme, a few Cives, or an Onion; shred the Herbs very small, and put them into the Stew-pan with the Pigeons, with a good Piece of Butter; so let them stew gently, till there be no more Liquor left than will serve for the Sauce; then beat four Yolks of Eggs, with a Spoonful and Half of Vinegar, and Half a Nutmeg grated; when it is enough, put the Meat to one Side of the Pan, and the Liquor to the other; then put the Eggs to the Liquor, and stir it till it is the Thickness of Cream; then put the Meat into the Dish, and pour over the Sauce, lay crisp'd Bacon and Oysters over it, and garnish with rasp'd Lemon, and Slices of Lemon.

Another Way with brown Sauce.

CUT your Pigeons in Quarters, then put them into a Stew-pan with some Butter, or Lard, a Bunch of sweet Herbs, an Onion stuck with Cloves, some Salt and Pepper, and a little shred Parsley, with some Mushrooms, Truffles, Cocks-combs, and Veal Sweetbreads; tofs up all over a Stove, put to it a Dust of Flour, and some Gravy to moisten the Whole, and let all stew over a gentle Fire; when it is enough, thicken your Fricasey with a Cullis of Veal and Ham, and serve it up hot.

Another Way with white Sauce.

CUT them as before, then put them into a Stew-pan with a little Butter melted, some Cocks combs, Sweetbreads, Mushrooms, and Truffles, a Bunch of sweet Herbs, an Onion stuck with Cloves, Pepper, Salt, and a little minc'd Parsley. Having tofs'd them up over a Stove, drudge them with Flour, put to them a little Broth, or Water, to moisten the Whole, and let them simmer over a gentle Fire; when they are enough, take off the Fat, and put in a white Cullis, or else three or four Eggs beat up in Cream, with a little minc'd Parsley. Garnish with slic'd Lemon.

Cuckows may be fricasey'd after the same Manner as Pigeons.

A Fricassey of Pigeons in Blood.

YOU must take very small Pigeons, bleed them, and keep the Blood, put into it the Juice of a Lemon, to hinder it from turning; these Pigeons must be scalded and gutted; cut them in Halves, and put them in a Stew-pan with a little melted Bacon; season them with Pepper, Salt, a Bunch of sweet Herbs, Champignons, Truffles, Cocks-combs, and Sweetbreads of Veal or Lamb; put all together over the Fire; strew it with a Dust of Flour, moisten it with Gravy, and let it stew softly with a slow Fire; it being done, skim off the Fat, and thicken it with Veal Cullis; strain off your Blood in a Sieve, beat it up with Yolks of Eggs, and a little Parsley cut small; and when you are ready to serve up, put the Blood in your Fricassey, and put it over the Fire, keeping it always stirring; take care to keep it from boiling, and let your Fricassey have a good Taste: Dish it up handsomely, and serve it up hot for an Entry, or *Hors d'Oeuvre*: You may serve them up Whole, or in Halves, that depends on the Fancy of the Cook.

To fricassey Quails.

TOSS them up in a Stew-pan, with a little melted Butter, some Mushrooms and Truffles, some Slices of Ham well beaten, season them with Salt, Pepper, Cloves, and a Faggot of savoury Herbs; put in a little Flour; give it two or three Turns over the Stove, and moisten it with Gravy; add a Glass of Champaign or White Wine, and let it simmer over a clear Fire; when almost done, thicken with two or three Yolks of Eggs beat up in Gravy or Verjuice, and serve them.

To fricassey Ducks.

QUARTER them, race them, beat them with the Back of your Cleaver, dry them well, fry them in sweet Butter; when they are almost fry'd, put in a Handful of Onions, shred small, and a little Thyme: Then put in a little Claret, thin Slices of Bacon, Parsley, and Spinach, boil'd green, and shred small: Break into a Dish the Yolks of three Eggs, with a little Pepper, and some grated Nutmeg, toss them up with a Ladleful of drawn Butter; pour this on your Ducks, lay your Bacon upon them, and serve away hot.

To fricasey a Goose.

ROAST a Goose, and before it is quite enough, cut and scotch him with your Knife long-ways, and then slash it across; wash it with Butter, strew Salt over it; then lay it in a Dish with the skinny Side downwards, till it has taken a gentle Heat; afterwards broil it on a Gridiron, over a gentle Fire; when it is enough, baste the upper Side with Butter, and drudge it with grated Bread and Flour; put it upon the Gridiron again, and froth it; make a Sauce of Butter, Vinegar, Mustard, and a little Sugar; pour this into a Dish, with Sausages and Lemon, and serve it up.

To fricasey Partridges.

ROAST the Partridges till they are three Quarters enough; then cut them up; then fry them with an Onion chopp'd small; put to them Half a Pint of Gravy, two or three Anchovies, the Yolks of a Couple of Eggs beaten with White Wine, grated Bread, and drawn Butter; boil them till they come to a Thickness, dish them, and serve them up.

A Fricasey of Partridges, or Woodcocks.

HALF roast them, then cut them up, and toss them up in Butter with a shredded Onion, Half a Pint of Gravy, two or three Anchovies, a Handful of grated Bread, some grated Nutmeg, a little drawn Butter, and the Yolk of an Egg beaten with a little Claret; stir all together till it comes to a right Thickness; dish them up, and garnish with slic'd Lemon.

To fricasey Thrushes.

TAKE Thrushes, crush the Breast-bone flat, and put them in a Stew-pan with a Piece of Butter, a Bunch of sweet Herbs, a Couple of Onions, Mushrooms, and Truffles, and a few Veal Sweetbreads blanch'd, and give all some Tosses over the Stove; wet all with two Glasses of Champagne, or other White Wine; then put in some Gravy and Cullis, and let all simmer: When done, skim the Fat off, and squeeze in the Juice of a Lemon, and serve them up hot.

Fricassey of Mushrooms.

GET the largest and best Mushrooms you can, and some small ones amongst them; cut the largest into four Pieces, peel them, and throw them into Salt and Water, and let them lie in it for Half an Hour; then take them out, and stew them in their own Liquor, with a little Cream, to make them look white, and cut hard; less than Half an Hour will stew them; then strain them through a Sieve, and take a Quarter of a Pint of the Liquor they were stew'd in, with as much White Wine and strong Gravy; boil all these together with a little whole Pepper, Mace, Nutmeg, two Anchovies, one Sprig of Thyme, a Shalot or two; season it high to your Taste, with these Things: When it has boil'd well together, strain out the Spice, Anchovy-bones, and Shalot, and put it into your Stew-pan, with the Mushrooms to it, and have ready the Yolks of three Eggs, with the Quantity of as much Butter as an Egg roll'd up in Flour, and beat it well with a Spoonful of Cream, and so shake it up together, the Mushrooms and all, very thick, so that it may hang about the Fricassey, and scald a little Spinach, and shake over it; so serve it.

Another Way.

TAKE a Quart of Mushrooms, make them clean, put them into a Stew-pan with three or four Spoonfuls of Water, and the same Quantity of Milk, a very little Salt; let them on a quick Fire, and let them boil up three times, then take them off, put in a little Nutmeg grated, some beaten Mace, Half a Pint of Cream, a Piece of Butter roll'd in Flour; and put the Stew-pan on a slow Fire, keep stirring it till it is of a proper Thickness, (be careful they don't curdle) and dish them up with slic'd Lemon round the Dish.

Another Way.

PEE L some large Mushrooms, then quarter them, and put them over the Fire in a Stew-pan, and let them stew till all the black waterish Liquor comes from them, then pour it away, then take a Piece of Butter, an Onion, some grated Nutmeg, a Blade of Mace, a Glass or two of White Wine, a little Parsley, Thyme, and Savoury, with a very little Salt; shred your Herbs fine, and put to the Mushrooms; let all stew Half an Hour, then thicken it with the Yolk of an Egg beat up in Lemon-juice or Vinegar, keep stirring it till it becomes thick; serve it hot.

The Italian Way of fricaseying Mushrooms.

THEY must be well cleans'd, then toss them up with *Rhenish* Wine, four Spoonfuls of Oil, a little Saffron, a Rocambole, Crumbs of Bread an Handful, Thyme, and Parsley; after stewing a little while, take out the Mushrooms and strain the Liquor, then put it, with the Mushrooms, in another Stew-pan, and thicken it with two Yolks of Eggs, a little Cream or Milk. Garnish with fry'd Mushrooms and broil'd ones.

To fricasey Skirrets.

WASH the Roots very well, and boil them till they are tender; then the Skin of the Roots must be taken off, cut in Slices, and have ready a little Cream, a Piece of Butter roll'd in Flour, the Yolk of an Egg beat, a little Nutmeg grated, two or three Spoonfuls of White Wine, a very little Salt, and stir all together. Your Roots being in the Dish, pour the Sauce over them. It is a pretty Side-dish. So likewise you may dress Root of Salsify and Scorzonera.

To fricasey Artichoke-Bottoms.

TAKE them either dry'd or pickled; if dry'd, you must lay them in warm Water for three or four Hours, shifting the Water two or three Times; then have ready a little Cream, and a Piece of fresh Butter, stirred together one Way over the Fire till it is melted; then put in the Artichokes, and when they are hot dish them up.

Another Way.

SRAPE the Bottoms clean, then cut them in large Dice, and boil them, but not too soft; then stew them in a little Cream, season'd with Salt, Pepper, and Nutmeg; when near enough, thicken it with the Yolks of four Eggs and melted Butter, and serve it up.

Another Way.

BOIL your Artichokes tender, take off the Leaves and Choke; when cold split every Bottom, drudging them with Flour, and then dip them in beaten Eggs, with some Salt and grated Nutmeg; then put some grated Bread over them, and fry them in Butter; make Gravy-sauce thicken'd with Butter, and put in your Dish first, and then the Artichoke-Bottoms.

C H A P. II.

OF KITCHEN-GARDEN-STUFF.

An Amulet of Green Beans.

B LANCH your Beans, and fry them in Butter, with a little Parsley and Chibbol: That done, pour out the Butter, and put in some Cream, season them well, and let them simmer over a gentle Fire. In the mean while, an Amulet is to be made with new-laid Eggs and Cream, and salted at Discretion: When it is enough, dress it on a Dish, thicken the Beans with one or two Yolks, and turn them on your Amulet, so as all may be serv'd up hot.

Amulets of the like Nature may be made of Mushrooms, Truffles, Green Pease, Asparagus, Artichoke-Bottoms, Spinach, Sorrel, &c. all being first cut into small Pieces, or shred fine.

Beans blanched.

B OIL your Beans so that the Skin comes off; then fry some thin Slices of Ham or Bacon, and some Parsley, to lay round your Beans; toss up your Beans with melted Butter, and so serve hot.

To dress Beans with Gravy.

T AKE young Beans and blanch them, then put them into a Stew-pan with a Piece of Butter, a Bunch of Parsley, green Onions, and Savoury, a Dust of Flour, and toss them up; then moisten with a little boiling Water, and let them stew softly, season with Pepper and Salt; when done, thicken it with Yolks of Eggs beat up in Cream, and a little Nutmeg grated, and serve it hot for a Side-dish.

To dress Beans the Dutch Way.

T AKE two Quarts of Windsor Beans, soak them in Water a little while, and then blanch them; put Half Pound of Butter into a Stew-pan, and when melted, put some Parsley and Winter-savoury chopp'd small to it, then

your Beans ; season with Pepper and Salt ; and let all stew about three or four Minutes. Serve up with Half a Pound of melted Butter pour'd over them, and fry'd Slices of Bacon, or broil'd Bacon.

To dress Beans the Italian Way.

TAKE *Windfor* Beans and boil them, take the Skin off them, and put them in a Stew-pan with a Piece of Butter, a Bunch of Parsley, and tofs them up. Take two or three Arrichokes, take off the Leaves, and blanch them till you can take off the Chokes ; which being done, and neatly par'd, cut each Bottom in half, or Quarters, and put them to your Beans, moisten the Whole with Gravy and Cullis, and a Spoonful or two of White Wine ; put your Stew-pan over a brisk Fire, and put into it a Shalot or two, and a small Piece of Garlick, skim well off the Fat, and then put to it Lemon-juice and a Spoonful of Oil beat up together. Let the Whole have a good Taste ; and when done enough serve for a Side-dish, garnishing with the Bunch of Parsley chopp'd small and slic'd Lemon.

To dress French Beans.

FIRST string them, then cut them in two, and afterwards across ; but if you would do them nice, cut the Beans into four, and then across, which is eight Pieces ; lay them in Water and Salt, put some Water on the Fire in a Stew-pan, and when it boils put in some Salt, and your Beans : When they are tender they are enough ; they will soon be done. Take care they don't lose their fine Green. Lay them in a Plate, and have Butter in a Cup.

Another Way.

STRING them, and cut them in Pieces, and put Water into a Stew-pan ; and when it boils put in your Beans, with a Piece of Butter and some Salt ; when boil'd enough, drain them through a Colander, then put a Piece of Butter in a Stew-pan over the Fire ; and when melted put in an Onion cut small, and tofs it up, then your drain'd Beans, and tofs them up, dust some Flour over them, moisten either with the Liquor they were boil'd in, or Broth, made with Meat, and the Liquor mix'd together, put in a Bunch of sweet Herbs, and let all have a Stew ; being ready to serve, make Sauce with two or three Yolks of Eggs, beat up with Parsley minc'd

small,

small, and a Dash of Vinegar, and serve them hot for a Side-dish.

To keep French Beans all the Year.

LAY a Layer of Salt at the Bottom of your Pot, or Pan, you intend to keep them in, then a Layer of Beans, and so on till your Pot be full, cover them close that they get no Air, and set them in a cool dry Place. Before you boil them lay them in Water all Night. Let your Water boil when you put them in, without Salt, and put in a Piece of Butter the Bigness of a Walnut.

Another Way.

BLANCH your Beans, then dry them in the Sun, or before the Fire, and keep them in a Pan close stopp'd in a dry Place. When you want to use them, soak them for two Days in lukewarm Water, and they will recover almost the same Greenness they had when they were gather'd. Blanch them, and dress them as usual.

Or you may boil them with just the white Heart of a small Cabbage, then drain them, chop the Cabbage, and put both into a Stew-pan, with a Piece of Butter as big as an Egg roll'd in Flour, shake in a little Pepper, and put in a Quarter of a Pint of Gravy, or some of the Liquor you boil'd them in, enough to moisten them; let them stew ten Minutes, and then dish them up for a Side-dish. A Pint of Beans to the Cabbage. You may do more or less, just as you please.

To dress Fennel.

TAKE young Fennel about a Foot long, in the Spring of the Year, tie it up in Bunches like Asparagus, put it into boiling Water; when it is boil'd a few Minutes drain it well, dish it as you do Asparagus, and serve it up with Butter and Vinegar.

To boil a Gourd.

WHEN your Water boils put in your Gourd, and let it boil till tender, then scoop out the Seeds, and serve it up with melted Butter, and Sugar, if you like it.

To fry Beets.

BAKE them, then peel them, and cut them in Slices long-ways, about Half an Inch thick, then steep them in Batter made of White Wine, Flour, Cream, and the Whites and Yolks of Eggs, but more Yolks than Whites, season'd with Salt, Pepper, and beaten Cloves; let them lie in the Batter a little while; then take them out, and drudge them with Flour, crumbled Bread, and Parsley shred small; then fry them, and when they are enough let them dry, serve them in Plates with a Garnish of Lemon.

These likewise may be put about stew'd Carp, Tench, and roasted Jack, by way of Garnish.

You may also make a Fricasey of them with Butter, Parsley, Salt, Pepper, and Onions.

Or you may boil them, and serve them with melted Butter in a Cup, or eat them cold with Vinegar. They will take near two Hours to boil them.

Pease Françoise.

TAKE a Quart of shell'd Pease, cut a large *Spanish* Onion, or two other middling ones, small, and two Cabbage or *Silesia* Lettuces cut small, put them into a Stew-pan, with Half a Pint of Water, season them with a little Salt, a little beaten Pepper, and a little beaten Mace, and Nutmeg. Cover them close, and let them stew a Quarter of an Hour; then put in a Quarter of a Pound of fresh Butter roll'd in Flour, a Spoonful of Catchup, a little Piece of burnt Butter, as big as a Nutmeg, cover them close, and let it simmer softly an Hour, often shaking the Pan. When it is enough, serve it up for a Side-dish.

For an Alteration, you may stew the Ingredients as above; then take a small Cabbage-Lettuce, and half boil it; then drain it, cut the Stalk flat at the Bottom, so that it will stand firm in the Dish, and with a Knife very carefully cut out the Middle, leaving the outside Leaves whole. Put what you cut out into a Sauce-pan, chop it, and put a Piece of Butter, a little Pepper, Salt, and Nutmeg, the Yolk of a hard Egg chopp'd, a few Crumbs of Bread; mix all together, and when it is hot fill your Cabbage, put some Butter into a Stew-pan, tie your Cabbage, and fry it till you think it is enough; then serve it up, untie it, and first pour the Ingredients of Pease in your Dish, set the forc'd Cabbage in the Middle, and have ready

ready four Artichoke-Bottoms fry'd, and cut in two, and laid round the Dish.

Another Way to dress Green Pease.

TAKE a Stew-pan and butter the Inside well, then put in a Quart of Pease, two Goss-Lettuces cut small, four round-headed Onions, a Leaf of Purslain, with Pepper and Salt to your Taste; cover the Pan close, and let them stew for ten Minutes; then put in a Dust of Flour and Gravy, or warm Water, to moisten the Whole, and let them stew a Quarter of an Hour gently, shaking the Pan sometimes; break in Half a Pound of Butter at Times, when near enough take out the Onions and Purslain.

Pease the Portugueze Way.

WASH your Pease, cut into them some Lettuce, in Proportion to the Pease you have; put into them a Bit of Sugar as big as the End of your Thumb, some fine Oil, four or five Mint-leaves, cut small, with Parsley, Onions, Shalots, a Crumb of Garlick, a little Winter-savoury, Nutmeg, Salt, a little Pepper, and a little Broth. Put them over the Fire, and let these have but little Broth. When you serve them up, poach some fresh Eggs in it, making a Hole for the Place each Egg is to have; then cover your Stew-pan again; boil your Eggs, with a little Fire upon the Cover; then slide them into a Dish, and serve them up hot.

Beans are dress'd in the same Manner; but take care not to blanch the Beans, and to put them in just as they are, the same as the Pease, without putting them in Butter.

Green Pease with Cream.

WASH your Pease in hot Water; then put them in a Colander to drain, put them in a Stew-pan, with a Piece of Butter as big as an Egg, and a Bunch of sweet Herbs: some Parsley chopp'd small; put them upon the Fire, and toss them up, put a Dust of Flour to them, and moisten them with boiling Water, season'd with Salt, and a Bit of Sugar as big as a Nutmeg; let them stew softly Half an Hour; being ready to serve up, put in a little Cream, and give it one Boil; let them have a good Taste; dish them up, and serve them up hot for Entremets.

To stew Pease after the French Fashion.

CUT Lettuce into little Bits, and also two or three Onions, take some Butter and Slices of Bacon, season these with Salt and whole Pepper, and toss them up in a Stew-pan till the Lettuce is hot; then put in a Quart of Pease, and let them stew till they are tender; then add to them some good Broth or boiling Water, and let them stew again gently; broil a Piece of Bacon, and lay in the Middle of the Dish with grated Bread and chopp'd Parsley; pour in your Pease, &c. and serve it up.

Another Way.

PUT a Quart of Pease into a Pipkin, with a Piece of Butter, add Salt, Pepper, and a Bunch of sweet Herbs, cover them close, and let them stew over a gentle Fire, shaking them often; when they are almost enough, put in a very little Flour, moisten them with boiling-hot Water, and let them stand awhile to simmer; when most of the Liquor has simmer'd away, add a little Sugar, stir it in, and serve them up in little Dishes or Plates.

Another Way.

WASH them in hot Water, then put them in a Colander to drain, put them in a Stew-pan, with a Piece of Butter, set them over the Fire, and toss them up; strew a Dust of Flour over them, and moisten them with hot boiling Water, season'd with Salt, and a Bit of Sugar; make up a Bunch of Lettuces bound with Packthread, a Bunch of green Onions, and put these in your Pease: They being done, take out the Lettuces and Onions. Let the Pease have a good Taste, and serve up hot.

Another Way.

AFTER your Pease are wash'd in hot Water, drain them, put them in a Stew-pan, with a Piece of Butter, and a Bunch of sweet Herbs; then set them over the Fire, toss them up, strew them with a Dust of Flour, and moisten them with a little boiling Water, and let them stew softly; being stew'd, thicken them with Essence of Ham; let them have a good Taste; being ready to be serv'd up, put in a Dozen

Dozen of fry'd Crusts of Bread ; dish them up, and serve them up hot for an Entrement.

A good Way to preserve Green Pease.

TAKE what Quantity of Green Pease you like, which you must blanch ; put Salt in the Water ; and when they have had two Boils, you must take them out, and spread them upon a clean Table-cloth, and leave them so till they are cold : Let them dry in the Sun, if you have Convenience for it, otherwise in the Oven not too hot ; being dry'd, put them into luke-warm Water, to make them turn green again ; and if you have large dry Pease, put a Handful to them, and that will thicken them, and let them stew ; being stew'd, put a Lump of Butter in a Stew-pan, a Bunch of green Onions, and a Bunch of Lettuces, if you have any, and then your Green Pease ; see that the large ones be taken out, toss them up, strew a Dust of Flour over them, moisten them with good Broth, and season them with Salt, and a little Sugar, and let them go on stewing ; let them have a good Taste ; and being ready to be serv'd up, thicken them with Eggs, if you think fit, or else with Cream. If you have not a Mind to serve them this Way, thicken them with a little Essence of Ham ; put in your Dish some Bits of Crusts of Bread fry'd, with your Pease over them, and serve them up hot for Entermesses.

Another Way.

AFTER you have shell'd your Pease, fry them with Butter, and season them well, as if you would eat them then, but do not fry them too much ; then put them into an earthen Pot, season them again, and cover them close ; put them in a cool Place, and when you would use them, wash the Salt from them, and pass them in a Pan as at other Times.

To keep Green Pease till January.

SHELL what Quantity you please of young Pease, put them in a Pot when the Water boils, let them have four or five Walms ; then first pour them into a Colander, and then spread a Cloth on a Table, and put them on that, and dry them well in it ; have Bottles ready dry'd, and fill them to the Necks, and pour over them melted Mutton-Fat, and cork them down very close, that no Air come to them ; set

them in your Cellar, and when you use them, put them into boiling Water, with a Spoonful of fine Sugar, and a good Piece of Butter; and when they are enough, drain and butter them.

Cabbage forced Whole.

PARBOIL a large white Cabbage, then take it out, and cool it; when it is cold, cut out the Heart of it as big as your Fist, and fill it up with good Force-meat made of Sweetbreads, Marrow, Eggs, Crumbs of Bread, Pepper, Salt, and Nutmeg, Thyme, and Parsley; make it up altogether, and force your Cabbage; stowe it well in Gravy one Hour, and send it whole to the Table; thicken your Sauce, and pour all over, and garnish with Slices of Ham, or Bacon, broil'd.

To farce a Cabbage.

BLANCH a light Cabbage in Water, drain it, open it carefully, so that the Leaves be not broken, but hang one to another; spread them, and in the Middle put a Farce made of a Slice of a Leg of Veal, blanch'd Bacon, the Flesh of Fowls, the Fat of a Ham, some hash'd Mushrooms and Truffles, Cives, Parsley, and a small Clove of Garlick or Onion: Season this with Spices and Pot-herbs, adding some grated Bread, a Couple of whole Eggs, and the Yolks of two or three others, all shred very small, and pounded in a Mortar. When the Cabbage is fill'd with this Farce, close up the Leaves, and tie it up with Packthread. Then put into a Stew-pan some Slices of a Buttock of Beef, or Leg of Veal, well beaten; lay them as if you were to make Gravy of them; put into the Meat Half a Spoonful of Flour; put in your Cabbage, and let them take Colour together; when it is grown brown, put in some strong Broth, sweet Herbs, and Slices of Onion, and pour over it a Ragoo of Mushrooms, or any other of the like Sort. Then serve it up for a first Course.

You may also farce a Cabbage meagre with the Flesh of Flounders or Plaice, chopp'd with the Inside of the Cabbage, and other Garnishings, as you farce a Carp or Pike, or other Fish.

Another Way.

TAKE the large Blades of a Cabbage, scald them, make a Force-meat of fat Bacon, some Veal, a little Cabbage boil'd, the Yolks of two or three Eggs, Salt, Pepper, grated Bread, and Cheese grated: Inclose all these in the Cabbage, and stew them in strong Broth. Garnish with scrap'd Cheese, and serve it up for the first Course.

Another Way to force a Cabbage.

TAKE a fine White-heart Cabbage, about as big as a Quarter of a Peck, lay it in Water two or three Hours, then half boil it, set it in a Colander to drain; then very carefully cut out the Heart, but take great care not to break off any of the outside Leaves; fill it with Force-meat made thus: Take a Pound of Veal, Half a Pound of Bacon, Fat and Lean together, cut them small, and beat them fine in a Mortar, with four Eggs boil'd hard. Season with Pepper and Salt, a little beaten Mace, a very little Lemon-peel cut fine, some Parsley chopp'd fine, a very little Thyme, and two Anchovies. When they are beat fine, take the Crumb of a stale Roll, and some Mushrooms, if you have them, either pickled or fresh; the Heart of the Cabbage you cut out chopp'd fine. Mix all together with the Yolk of an Egg, then fill the hollow Part of the Cabbage, and tie it with a Packthread, then lay some Slices of Bacon in the Bottom of a Stew-pan or Sauce-pan, and on that a Pound of coarse lean Beef, cut thin; put in the Cabbage, cover it close, and let it stew over a slow Fire, till the Bacon begins to stick to the Pan, shake in a little Flour, then pour in a Quart of Broth, an Onion stuck with Cloves, two Blades of Mace, some whole Pepper, a little Bundle of sweet Herbs, cover it close, and let it stew very softly an Hour and an Half; put in a Glass of Red Wine, give it a Boil, then take it up, lay it in the Dish, and strain the Gravy and pour over, untie it first. This is a fine Side-dish, and the next Day makes a fine Hash, with a Veal-Steak nicely broil'd, and laid on it.

Stewed Red Cabbage.

TAKE a Red Cabbage, lay it in cold Water an Hour; then cut it into thin Slices across, and cut it into little Pieces. Put it into a Stew-pan, with a Pound of Sausages, a Pint of Gravy, a little Bit of lean Bacon, cover it close, and

let it stew Half an Hour; then take the Pan off the Fire and skim off the Fat, shake in a little Flour, and set it on again. Let it stew two or three Minutes, then lay the Sausages in your Dish, and pour the rest all over. You may, before you take it up, put in Half a Spoonful of Vinegar.

Savoys forced and stewed.

TAKE two Savoys, fill one with Force-meat, and the other without. Stew them with Gravy, season them with Pepper and Salt; and when they are near enough, take a Piece of Butter as big as a large Walnut, roll'd in Flour, and put in. Let them stew till they are enough, and the Sauce thick; then lay them in your Dish, and pour the Sauce over them. These Things are best done on a Stove.

To keep Lettuce.

CHOOOSE the hardest, and take off the great Leaves, blanch them in fresh Water, and drain them; when they are drain'd, stick them with Cloves, and season them with Salt, Pepper, Vinegar, and Bay-leaf; cover them well, and when you would serve them, unsalt them, then stew them, and use them for Entremets, or Garnish.

Another Way.

ABOUT the latter End of the Season take very dry Sand, and cover the Bottom of a Jar, Barrel, &c. then set your Lettuces in so as not to touch one another; you must not lay above two Rows one upon another; cover them well with Sand, and set them in a dry Place, and be careful that the Frost come not at them, The Lettuces must not be cut, but be pull'd up by the Roots.

Lettuces forced.

TAKE twelve Lettuces, set them off, and let them be cold, squeeze the Water from them one by one with your Hand, then take out the Hearts, fill them with Sweet-breads and Force-meat; set them in your Pan, Stalk upwards, and stove them Half an Hour in a Quarter of a Pound of Butter and a little Flour; season them with Pepper, Salt, and a little Vinegar, and serve away. Let your Garnishing be some Toasts of Bread, or fry'd Bread, about two Inches long, and two Inches broad each. This is proper for a Plate or little Dish for Supper, or to put under boil'd Chickens

ns for Dinner; then you may add to it a little Cream and the Yolk of an Egg, just as you serve it.

You may do Sellery or Endive the same Way.

To stew Lettuces of any Sort.

LET your Lettuces lie Half an Hour in Water, then boil them till almost tender, with some Salt, drain them well, then brown some Butter with Flour, and put them in, with Gravy, Onions, Anchovy, Pepper, and Salt, and stew them till tender.

A Regalia of Cucumbers.

TWELVE Cucumbers being par'd and slic'd, put them into a coarse Cloth, beat and squeeze them dry, then flour and fry them brown, add Half a Gill of Claret, and a little Gravy, some Pepper, Salt, Cloves, Mace, and Nutmeg, some Butter work'd in Flour, and toss them up thick. They are Sauce for Mutton or Lamb.

To force Cucumbers.

HAVING par'd them, core out the Seed; then force them with light Force-meat, and stow them in good Broth or Gravy; and when tender cut two in Slices, and the other send whole; squeeze in a Lemon, and serve away hot.

To stew Cucumbers.

PARE them, and core out the Seed; then cut them into large Dice, or round, as you please; and then fry them brown with an Onion; put in some Gravy and Elder Vinegar, and season with Pepper and Salt; so serve them under Mutton, or Roast Beef, or in a Bason.

Another Way.

CUT them into Quarters, take the Seeds out, take an Onion and a Piece of fresh Butter and put into a Stew-pan, and keep stirring it till it is brown, then put in your Cucumbers, cut in Slices, and keep shaking them, and when brown enough take them out, and pour away the Fat, then put in some Gravy, or warm Water, with some shred Anchovy, Pepper, and Salt, then the Cucumber, and thicken them up with a Piece of Butter and Flour. Serve by itself, or with Roast Meat.

Another

Another Way.

TAKE middling Cucumbers, and cut them in Slices, but not too thin, strew over them a little Salt to bring out the Water; then put them into a Stew-pan, with a little Gravy, some whole Pepper, and a Spoonful or two of Vinegar, and let all stew some Time; when they are brown, put in a Glas of White Wine or Claret, and thicken them with a Piece of Butter roll'd in Flour, and serve upon fry'd Sippets dipp'd in Mutton or Beef-gravy, or with roasted Beef, Mutton, or Lamb.

Another Way.

TAKE six large Cucumbers, slice them, take six large Onions, peel and cut them in thin Slices, fry them both brown, then drain them, and pour out the Fat, put them into the Pan again, with three Spoonfuls of hot Water, a Quarter of a Pound of Butter roll'd in Flour, and a Tea-spoonful of Mustard; season with Pepper and Salt, and let them stew a Quarter of an Hour softly, shaking the Pan often; when they are enough, dish them up.

To farce Cucumbers.

PARE them, then scoop out all the Seeds, first cutting off one End; then prepare the following Farce for them, *viz.* Take the Hearts of some Cabbage-Lettuce stew'd tender in Salt and Water; drain them well, and chop them small, and cut some Onion very fine, shred a little Parsley that has been boil'd tender, and a Mushroom pickled; and add a little All-spice, finely powder'd, and some Pepper, a little Salt, and some Fat of Bacon chopp'd small. Mix these well together, with the Yolk of one or two Eggs, according to your Quantity, and stuff the Cucumbers full of it. Then tie the Pieces on close, that were cut off, with Packthread, and stew them in Water and Salt till they are tender; then drain them, and flour them, and fry them brown in Hogs Lard very hot, and let them drain; then take off the Packthreads, and lay them in your Dish, and pour the following Sauce over them. *viz.* Take Gravy well season'd, and as much Claret, boil these together, with some Lemon-peel, and All-spice, and thicken this Sauce with burnt Butter, or the Yolks of two Eggs, beat up with two or three Spoonfuls of the Sauce. These

These are good to be served with Mutton Cutlets, as well as alone.

To boil Cucumbers.

TAKE the largest Sort, and wash them, then put them into boiling Water and Salt, when they are boiled enough, pare them and mash them, and when the Water is drain'd from them, put them into the Dish you intend to serve, and pour over them some melted Butter, with a little Vinegar, Pepper and Salt, garnishing with some of the Rind.

To keep Cucumbers a Year.

TAKE what Number you please, and put them into a Jar, or Barrel, with Salt, Half Water and Half Vinegar, more than will cover them, and cover them close, and when you dress them they are to be blanched, and then dress the several Ways before-mentioned. They may be of great Use the whole Winter, and in *Lent*, or for Garnitures, or to make Sallads to be eat with Pepper, Salt, Vinegar and Oil.

They may be kept in the same Manner as *French Beans*, for so doing see the first Receipt for keeping *French Beans*.

To dress Skirrets.

THE Skirret, tho' it is none of the largest, yet it is certainly one of the best Products of the Garden, if it be rightly dress'd; the Way of doing which, is, to wash the Roots very well, and boil them till they are tender, which need not be very long. Then the Skin of the Roots must be taken off, and a Sauce of melted Butter and Sack poured over them: In this Manner they are served at the Table, and eaten with the Juice of Orange, and some likewise use Sugar with them; but the Root is very sweet of itself.

Some, after the Root is boiled, and the Skin taken off, fry them, and use the Sauce as above: So likewise the Roots of Salsify and Scorzonera are to be prepared for the Table.

Scorzoneras

Scorzoneras buttered.

SCRAPE them, and boil them very tender, and cut them into Pieces two Inches long; then squeeze in a Lemon, put in Half a Pint of Cream, and four Ounces of Butter, with a little Salt and Nutmeg: You may fry them also.

Alexander boil'd or fried.

AFTER they are parboil'd get the Skin off; then boil them in their Lengths very tender, and sauce them with melted Butter, Sack, and Sugar, and serve them up. When you would fry them, parboil them as before, and dip them in a Batter made of *Rhenish* or White Wine, Eggs, and Flour, and serve them with the same Sauce as if boil'd: You may do them savoury.

Chardoons fried and buttered.

THEY are a wild Thistle that grows in every Ditch or Hedge, you must cut them about ten Inches, and string them, tie them up, twenty in a Bundle, and boil them as Asparagus, or cut them in small Dice, and boil them as Pease, and toss them up with Pepper, Salt, and melted Butter.

Chardoons buttered.

TAKE some Chardoons, blanch them, and cut out all the Strings, and leave them two Inches long; then boil them in Water and Salt, and a little Bit of fat Bacon, and when they are tender, strain them off, and toss them up in thick melted Butter, Pepper, and Salt.

Another Way to dress Chardoons.

PICK them, cut them in Pieces, and wash them; then blanch them in Water, with a little Salt, Slices of Lemon, Beef-sewet, and Bards of Bacon; drain teem, and put them into a Stew-pan, with good Gravy, some Marrow cut small, a Bunch of sweet Herbs, and a little grated Cheefe; then season and stew them; when they are tender, take off the Fat, brown them with a hot Fire-shovel, put a little Vinegar or Verjuice to them, and serve them up hot in Plates or little Dishes.

Chardoons

Chardoons à la Fromage.

AFTER they are string'd, cut them an Inch long, stowe them in good Gravy till tender, season with Pepper and Salt, and squeeze in one Orange; then thicken it with Butter browned with Flour, put it in your Dish, and cover it all over with grated *Parmesan*, or *Cheeshire* Cheese, and then brown it over with a hot Cheese-iron; so serve away quick and hot.

To fry Sellery.

CUT off the green Tops of six or eight Heads of Sellery, and take off the Out-side, wash them clean, and pare the Roots, put them in boiling Water, and let them boil a Quarter of an Hour, if not tender, then longer, then let them cool, and make a Batter with a little *Rhenish* or other Wine, the Yolks of three Eggs, with a little Flour, Salt, and Nutmeg; dip every Head in, and fry them with clarified Butter, and sauce them with melted Butter.

Sellery with Cream.

YOU must tie your Sellery in Bunches, and boil them tender, cut them three Inches long the best and Heart of it then take Half a Pint of Cream, and four Yolks of Eggs; season with Salt, and put in a small Piece of Butter, and shake it together till thick, and serve away hot.

To stew Sellery.

AFTER cleaning it boil it, then throw it into cold Water, drain it well, squeeze out the Water with your Hand, then put it into a Stew-pan with a Piece of Butter, a little Flour, a little Bit of Bacon, stuck with Half a Dozen Cloves, a Blade of Mace; put to it as much Veal Broth as will cover it, a little Salt and Pepper; when the Broth has boil'd down with your Sellery as thick as Cream, pour over it a little drawn Butter, and shake the Stew-pan till it sticks together like a Fricassey, then slide it into your Dish, taking out the Bacon and Mace; garnish with Toasts of Bread, or fried Bread, about three Inches long, and two Inches broad.

Another

Another Way.

MAKE a very good Gravy of Veal, or Mutton, then take some Sellery, after cleaning it, and stew it in a Pint of Gravy, with Pepper, Salt, a Bunch of sweet Herbs, and a Slice of Bacon, with an Anchovy; and when tender, thicken it with Butter and Juice of Lemon, then take out the Bacon and Herbs, and serve the Sellery up, garnishing your Dish with fried Bread,

Turnips are very good this Way.

Spinach with Eggs.

WHEN your Spinach is boiled well and green, squeeze it dry, and chop it fine; then stew it in some Gravy and a Quarter of a Pound of Butter, with a little Cream, Pepper, Salt, and grated Nutmeg; then poach six Eggs, and lay over your Spinach, fry some Sippets in Butter, and stick all round the Sides, squeeze one Orange, so serve it hot for a second Course, or Supper.

Spinach Toasts.

PICK your Spinach well, wash it, blanch it off in boiling Water for a Quarter of an Hour; then strain it out, and squeeze it well from the Water, and mince it very fine, then put it into a Stone-mortar with three or four Spoonfuls of Apples boiled to a Marmalade, the Yolks of four Eggs boiled hard, three raw Eggs, and a Couple of coarse Biscuits soak'd in Cream, season'd with Salt and Sugar; beat these well together, then put it into a Dish, and mix with a good Handful of Currants pick'd and wash'd, and three or four Spoonfuls of melted Butter; then cut handsome Toasts about Half an Inch thick, four Inches long, and two broad, and spread your Spinach, &c. on them Half an Inch thick; wet it over with the White of an Egg, butter the Bottom of a Mazarine-dish, or Patty-pan; lay your Toasts in, and bake them, they will be done in Half an Hour; scrape a little Nutmeg, and squeeze a little Orange on them; serve up Half a Dozen upon a Plate for Supper, or a second Course.

To stew Spinach.

AFTER being wash'd and drain'd well, put it into a Pipkin, or Pan, without Liquor, which set into a Pot or Kettle of boiling Water, and let it stew till enough in its own Juice, which will be in ten Minutes, then take it up and squeeze it, and serve it with melted Butter in a Cup, with any Joint of Meat either boil'd or roasted.

Some stew green Pease in the same Manner, without Water.

Another Way to dress Spinach.

PICK it very clean, and wash it in five or six Waters; put it in a Sauce-pan that will just hold it, throw a little Salt over it, and cover the Sauce-pan close. Don't put any Water in, but stir it often. You must put your Sauce-pan on a clear quick Fire. As soon as you find the Spinach shrunk and fallen to the Bottom, and that the Liquor which comes out of it boils up, it is enough. Throw it into a Sieve to drain, and just give it a Squeeze, and serve it as in the foregoing Receipt.

To fry Spinach.

TAKE what Quantity of Spinach and Cabbage-Lettuce you think proper, and just give them a Boil, in a moderate Quantity of Water, then take them up and let them drain, shred them a little, also some green Onions, and a good deal of Parsley, and put into your Frying-pan, with your Spinach Lettuce, and some Butter; moisten the Whole with some of the boiled Liquor, and fry them dry and tender; when enough, serve it with melted Butter and fried Slices of Bacon laid on the Spinach.

Sorrel with Eggs.

FIRST your Sorrel must be quick boiled and well strained, then poach three Eggs soft, and three hard; butter your Sorrel well, fry some Sippets, and lay three poached Eggs and three whole hard Eggs betwixt, and stick Sippets all over the Top, and garnish with sliced Orange, and curled Bacon or Ham fried.

The LADY'S COMPANION.

Another Way to dress Sorrel with Eggs.

PUT two Handfuls of Sorrel, clean pick'd and wash'd, into a Stew-pan, with a Bit of Butter, a Pinch of Flour, a little Salt, Pepper, and grated Nutmeg, stew it a Quarter of an Hour, then put to it two or three Spoonfuls of drawn Butter. Garnish with hard Eggs cut in Quarters, lay one End on the Sorrel, and the other on the Side of the Plate, with the Yolks uppermost, and serve it up either for a Course at Dinner, or else for a Supper.

To fry Clary.

STRING it, then beat up Yolks of Eggs, a grated Nutmeg to eight Eggs and two Whites; put your Stew-pan on the Fire with a Piece of Butter, when it is very hot dip your Clary in the Eggs, and fry it of a fine Brown on both Sides; dish it up, and strew on fine Sugar.

Clary fried with Eggs.

AFTER your Clary is wash'd, pick'd and dried with a Cloth, beat up the Yolks of six Eggs with a little Flour and Salt, make the Batter light, and dip in every Leaf, and fry them singiy, and send them up quick and dry.

A Clary Amulet.

YOUR Clary being scalded, and chopp'd small, beat it up with eight Eggs; season with a Shalot chopp'd, Pepper and Salt; then fry it off quick as you would do a Pancake; squeeze a *Seville* Orange over it.

Asparagus with Eggs.

TOAST a Toast as big as you have Occasion for, butter it, and lay it in your Dish, then take six Eggs, more or less, as you have Occasion, beat them well, put them into a Sauce-pan with a large Piece of Butter, a little Salt, keep stirring them till they are thick enough, then pour them on the Toast. In the mean Time, boil some Grasse tender, cut it in small Pieces, and lay over the Eggs. This for a Side-dish.

Asparagus forced in French Rolls.

TAKE three *French* Rolls, take out all the Crumb, by first cutting a Piece of the Top-crust off; but be careful

ul that the Crust fits again the same Place. Fry the Rolls brown in fresh Butter, then take a Pint of Cream, the Yolks of six Eggs beat fine, a little Salt and Nutmeg, stir them well together over a slow Fire, till it begins to be thick. Have ready a Hundred of small Grass boiled, then save Tops enough to stick the Rolls with; the rest cut small, and put into the Cream, fill the Loaves with them. Before you fry the Rolls, make Holes thick in the Top-crust to stick the Grass in; then lay on the Piece of Crust, and stick the Grass in, that it may look as if it was growing. It makes a pretty Side-dish at a second Course.

Asparagus with Cream.

AFTER having cut the green Part of your Asparagus in Pieces an Inch long, blanch them a little in boiling Water; then toss them up in a Stew-pan with good Butter or Lard, but take Care they be not too fat: Put to them some Cream, a Bunch of sweet Herbs, and season them moderately: Before you serve them, beat one or two Yolks of Eggs in Cream, to thicken the Sauce, into which put a little Sugar, if you like it, and then serve them.

Asparagus with Gravy.

CUT them in Pieces, as before, then toss them up with melted Lard, Parsley, Chervil, cut very small, and a whole Onion, which you must remember to take away; season them with Salt, Pepper, and a little Nutmeg, and set them a simmering in a Stew-pan over a gentle Fire, with a little good Broth; when they are enough done, take from them all the Fat, pour over them some Mutton Gravy, and squeeze upon them the Juice of a Lemon, so serve them.

Asparagus with Butter.

BOIL them in Water and a little Salt; take Care they be not over done, when they are boiled enough, set them a draining; then lay them in a Dish, and let your Sauce be Butter, Salt, Vinegar, and Nutmeg, or white Pepper, and the Yolk of an Egg to thicken it; keep it continually moving, and pour it on your Asparagus; then serve them.

An Amulet of Asparagus.

BLANCH and cut the Asparagus in small Pieces, fry them in fresh Butter, with a little Parsley and Chibbols, then pour some Cream upon them, and having season'd them well, boil them on a gentle Fire: Mean while, make an Amulet with Eggs, Cream, and Salt: When it is enough dress it on a Dish, and having thicken'd the Asparagus with one or two Yolks of Eggs, pour it on the Amulet, and serve it up hot.

To preserve Asparagus.

CUT off the Part that is not eatable; give the rest one Boil in Butter and Salt; then put them into Water: When they have laid till they are cold, take them out and drain them dry; then put them into a Vessel, where they may be at their full Length without breaking; put to them some Salt, whole Cloves, slic'd Lemon, and as much Water as Vinegar: Lay a Napkin in the Vessel over them, and cover the Napkin with melted Butter; keep them in a Place neither hot nor cold; when you would use them, dress them in the same Manner you do those that are newly gathered.

The new Fashion Way to boil Asparagus, is, with Mint shred small.

Tragopogon is boil'd the same Way with Mint, and has very much the Taste of young green Pease.

To fry Artichoke Bottoms.

BOIL your Artichokes Half an Hour, then pull off the Leaves, and take away the Chokes and pare the Bottoms; take two or three Eggs, and beat them very well, dip your Bottoms in it, and fry them in Butter, or Lard, some whole and some in Halves, seasoning with Pepper and Salt; serve them up with melted Butter in a Cup, set it in the Middle of your Dish, and your Bottoms round it. Garnish with fry'd Parsley.

Artichokes fry'd in Paste.

WHEN the Artichokes are boil'd, and the Chokes taken out, as in the foregoing Receipt, make a Paste with Flour, Water, Salt, and Pepper, and enclose the Bottoms in it, then let them be well fry'd, and serve up with fry'd Parsley, and a little Rose Vinegar, or other Sort.

To fry young Artichokes.

PARE off the Out-side as you pare an Apple, and boil them tender, split them through the midst, but do not take out the Core; lay the split Side downwards in a dry Cloth to soak up the Water; then mix Flour with the Yolks of beaten Eggs, Verjuice, Nutmeg, and Ginger, make it into Batter, roll the Artichokes in it; put clarified Butter into a Frying-pan, make it hot, and fry them brown. For the Sauce, put Butter in a Pipkin with Verjuice or White Wine, Sugar, Ginger, and Cinnamon; keep it stirring over the Fire till it be thick, and dish them on Toasts of white Bread, pour on the Sauce, and serve them up.

Another Way.

BOIL them, take off the Bottoms, slice them in the Middle, cut them into Quarters, dip them in beaten Yolks of Eggs, and fry them in Butter; lay Marrow, fry'd in your Batter, to keep it from breaking on them; garnish with Oranges; sauce them with Verjuice, Butter and Sugar, and the Juice of Orange.

Artichoke-Bottoms with Cream.

BOIL them in Water, then toss them up with Butter in a Stew-pan, and put to them some Cream, with a Bunch of Cives and Parsley; thicken your Sauce with the Yolk of an Egg, and put in it a little Salt and Nutmeg. Serve them in Plates, or little Dishes.

Artichokes in Puree.

WASH and clean the Bottoms of your Artichokes, and boil them in Water, putting in it a large Lump of Butter, kneaded up with a little Flour and Salt: When they are boil'd, take them out of the Water, and having made them into Puree, strain them thro' a Sieve in the same Manner as you do Pease. Then set them to simmer in a Stew-pan over a gentle Fire, with fresh Butter, Salt, Pepper, Nutmeg, and Cloves pounded in a Mortar; add to this a Bunch of Parsley, young Onions, and Thyme, with a Leaf of Bays.

When you are almost ready to serve, pound in a Mortar some blanch'd sweet Almonds, some candy'd Lemon-peel, Biscuits, bitter Almonds, Yolks of hard Eggs, and a convenient Quantity of Sugar: Mix all these Ingredients together with a little Orange-flour-water; and having incorporated

this

this Composition with your Puree of Artichokes, set it a Moment over the Fire, and then serve it up.

Artichokes with White Sauce.

GET very young Artichokes and boil them in Water and a little Salt: When they are boil'd tofs up the Bottoms with Butter and Parsley, seasoned with Salt and white Pepper. Thicken your Sauce with Yolks of Eggs, a Drop or two of Vinegar, and a little Broth, or warm Water.

Artichokes being of great Use in COOKERY, throughout the whole Year, for almost all Sorts of Ragoos, Soops, &c. it is necessary to lay in a good Provision of them by observing the following Direction.

To keep Artichokes all the Year.

GET a Quantity of Water proportionable to your Number of Artichokes, so that they may keep in it, and boil it with as much Salt as you judge to be necessary: Then take it off the Fire, and let it stand till the Foulness of the Salt be settled at the Bottom; then pour it into the Vessel in which you intend to keep your Artichokes; blanch them in boiling Water, only so long that you may take out the Chokes, wash them in two or three several Waters, till you are sure they are very clean, then put them into the Pickle you have already made for them, pouring on the Top of it some Oil or good Butter, that no Air may enter: And, if you will, you may put a little Vinegar to your Pickle. Cover your Vessel very carefully with Paper, and lay a Board over it, that the least Breath of Air may not get in. When you would use your Artichokes, you must steep them in fresh Water to take away the Salt. They will keep in this Manner a Year or more.

Also another Way, by putting them into Salt and Water for Half a Day, and afterwards boiling them till you can just draw the Leaves from the Bottoms, then cut off the Bottoms, and put them into a large Jar or Pot, with Salt, Pepper, and Vinegar enough to cover them, a few Cloves and Bay Leaves: then cover them with Oil, or Butter, as mentioned in the foregoing Article.

Another Way.

CUT off the Stalks, and slice them into thin Pieces; boil them in Water and Salt; and when cold put it into a Jar,

Jar, and your Artichokes to it; cover them close that no Air get to them. When you want to dress them, boil them Half an Hour, and then put them into cold Water for a Couple of Hours, shifting the Water often to take away the Bitterness: You may dress them Whole, or any other Way, as before directed.

Artichokes may likewise be kept dry: To this End, when you have blanched them, and taken out the Chokes, as before directed, lay them to drain; then put them into an Oven moderately hot, till they become as dry as Wood: Before you use them, you must steep them for two Days in luke-warm Water; by which Means they will come to themselves, and be as fresh as when they were first gathered. In blanching them off, put in the Water a little Verjuice, Salt, and Butter, or Beef-jewet.

There is likewise another Way of keeping them: Choose the best you can get, and, with a sharp Knife, cut off the Leaves and the Chokes, and throw each Bottom immediately into Water, otherwise they will turn black. When you take them out of the Water, throw them into Flour, and cover them all over with it; then range them one by one on a Basket, and dry them in the Oven. When you would make Use of them, lay them first a soaking for twenty-four Hours, and then boil them as you do other Artichokes. You will find that by this Means they have not lost their Taste.

There is a great Mistake in the common Way of boiling Artichokes, which is, by putting them in the Water when cold, and keeping them so many Hours over the Fire; whereas, if they are put in when the Water boils, and it is kept boiling, they will be ready in little more than Half an Hour.

Cauliflowers with Butter.

YOUR Cauliflowers being boiled over a quick Fire in Water and Salt, with two or three Cloves, let them drain dry, and lay them in little Dishes, or Plates. Knead some Butter with Flour, then melt it with Salt, white Pepper, Nutmeg, Vinegar, and Juice of Lemon, and pour it over the Cauliflowers.

Cauliflowers with Gravy.

FILL a small Pot half full with Water, into which put a Lump of Butter, a little Flour, Salt, and two or three Slices of fat Bacon; when your Water boils, put in your

Cauliflowers ; and, when they are better than half boil'd, take them up, let them drain, and then place them in a Stew-pan ; just cover them with a Cullis of Veal, and a Cullis of Ham ; if you have not any Cullises, put some of the Water they were boil'd in, and let them simmer over a gentle Fire : Take a Bit of Butter as big as two Walnuts, knead it up with a small Matter of Flour, break it in five or six Pieces, and lay it in several Places in the Stew-pan ; keep the Pan moving over the Fire till the Butter is melted ; then add a few Drops of Vinegar, and serve the Cauliflowers hot in little Dishes or Plates, with the Stew pour'd over them, or melted Butter by itself in a Cup.

To fry Cauliflowers.

TAKE two Cauliflowers, boil them in Milk and Water, then leave one whole, and cut the other to Pieces ; take Half a Pound of Butter, with two Spoonfuls of Water, a little Dust of Flour, and melt the Butter in a Stew-pan ; then put in the whole Cauliflower cut in two, and the Pieces, and fry it till it is of a very light Brown. Season it with Pepper and Salt. When it is enough, lay the two Halves in the Middle, and pour the rest all over.

Cauliflowers sweet.

LET them be boil'd tender in Milk, and put to them a little Mace and Salt ; serve them on Sippets, the Yolk of an Egg or two, some boil'd Raisins of the Sun, beaten Butter and Sugar,

To butter Onions.

PEELEL them, put them into boiling Water, boil them well, drain them in a Colander, and butter them Whole with boil'd Currants, Sugar, and beaten Cinnamon ; serve them up on Sippets, strew fine Sugar over them, and run them over with beaten Butter.

Another Way.

MINCE your Onions, and slice some Apples, but more Apples than Onions ; and bake them in a Pan, tying a Paper over the Pan ; butter them with Butter, Sugar, and boil'd Currants ; serve them upon Sippets, and strew over them fine Sugar, and Cinnamon powder'd.

To boil Onions so that they shall lose their Scent.

TAKE the largest Onions, cut off the Strings and the Tops, without peeling off any of the Skins; put them in Salt and Water, and let them lie an Hour, wash them out, and put them into a Kettle with a good Quantity of Water, and boil them till they are tender; then take them up, and take off as many Skins as you think fit, till you come to the white Part; then pound them or bruise them, and toss them up with either Butter or Cream, and serve upon Sippets.

You may, if you please, bruise them, and pass them thro' a Colander, and then put Cream or Milk to them, and serve them upon Sippets, or with boil'd Veal, Rabbits, Turkey, Ducks, Mutton, Lamb, or what you think proper.

Or if you keep them Whole, you may warm them in strong Gravy, and thicken the Gravy with burnt Butter, adding a little White Wine, or Claret, or a little Ale, and serve with what you please.

To stew Mushrooms.

PEELE and beard your Flaps, and boil them in Water and Salt, strain them, and stew them in a little of the Liquor, a little White Wine, savoury Spice, and Juice of Lemon; thicken it with a Piece of Butter roll'd in Flour.

Savoury Spice is Pepper, Salt, Cloves, Mace, and Nutmeg.

Another Way.

TAKE some Broth or Water, and season it with a Bunch of sweet Herbs, some Spice and Anchovies, and set it over the Fire till it is hot; then put in the Mushrooms, and just let them boil up; then take the Yolks of Eggs, with a little minc'd Thyme and Parsley, and some grated Nutmeg, and stir it over the Fire till it is thick. Serve them up with slic'd Lemon.

Mushrooms with Cream.

PUT your Mushrooms in Pieces, and toss them up over a brisk Fire in Butter, season'd with Salt, Nutmeg, and a Bunch of sweet Herbs; strew them with a Dust of Flour, and moisten them with a little Broth or Water; when done, thicken them with two or three Yolks of Eggs mix'd with Cream, and season'd with Nutmeg; keep stirring it,

left it curdle, put in it the Juice of a Lemon, and serve it up hot.

To farce Mushrooms.

STEW the tender Roots of them, then take them up and drain them, mince them very small, add to them Butter and grated Bread; then bake them a Quarter of an Hour. You may garnish either a Fricasey or Ragoo with them.

A Loaf of Mushrooms.

MAKE a Hole in the Crust of a *French Roll*, keep the Bit taken off, take out all its Crumb, fill it up with a Harsh of Partridges, stop the Hole with the reserved Bit of Crust, and tie the Loaf round with Packthread, dip it in Milk, and fry it in Hog's Lard till it has a good Colour. Take a Handful of Mushrooms, stew them in a Stew-pan with some Essence of Ham: Being done, thicken the Sauce with Essence of Ham. Then put your Loaf in, soak it about a Minute; then put it in the Dish, and the Ragoo being made relishing, must be put over it, and so serve it hot.

To bake Mushrooms.

LET the Mushrooms be put in a Tart-pan with Butter or Bacon, season them with Salt, Pepper, and Nutmeg, some whole Cives, and Parsley shred very small; set them in an Oven, and bake them till they are very brown, and serve them hot.

To fry Mushrooms.

LET the Mushrooms be tofs'd up in a Stew-pan, with a little Broth, either of Flesh, Fish, or Pease, to take away their Bitterness; then strew over them Salt, Pepper, and Flour, and fry them in Butter or Hog's Lard. Serve them up with fry'd Parsley: Or you may use them for Garnishing.

To farce Mushrooms.

MAKE a Farce with Veal, or the Breast of a Pullet, Bacon, Beef-marrow, and the Crumb of a *French Roll* soaked in Cream, and the Yolks of a Couple of Eggs, seasoned with Salt, Pepper, and Nutmeg. Let the Mushrooms be well pick'd, and the Stalks pull'd off; then farce them with this Farce, and put them into a Tart-pan, then set them into an Oven, and bake them; when they are done dish them, pour to them some Beef-gravy, and serve them up.

If it be for a Fast-day, you must make your Farce of the Flesh of Fish, and bake them as before, and put the Juice of Mushrooms under them, which you will see how to make in the following Receipt.

To make Juice or Gravy of Mushrooms.

CLEANSE your Mushrooms well, put them into a Stew-pan, with some Butter, if for a Flesh-day; or Lard, if for a Fish-day; and brown them over the Fire till they stick to the Bottom of the Pan; when they are brown, throw in a little Flour, and make that also brown with them; then put some good Broth to them, either of Flesh or Fish, and let it boil for two or three Minutes more; then take it off, and strain the Liquor into a Pan, season it with Salt and Lemon for Use.

Mushrooms the Italian Way.

THEY must be well cleansed, and toss them up with *Rhenish* or White Wine, four Spoonfuls of Oil, a Ro-cambole, Thyme, and Parsley, all minced small, four or five Minutes over the Fire, skim off the Fat, and thicken it with two Yolks of Eggs beat up in Cream; and squeeze in it the Juice of a Lemon or Orange, and serve with fry'd and broil'd Mushrooms.

To keep Mushrooms without Pickle for Sauce.

LET your Mushrooms be peel'd, take out all the Inside, and lay them to soak in Water for three or four Hours; then take them out, wipe them, and set them in a cool Oven to dry; do this several Times till they are thoroughly dry'd, then put them up in Pots or Boxes, and keep them as close, and as dry, as you can.

To keep Mushrooms all the Year.

TAKE some pick'd Mushrooms, put them into boiling Water, let them have a Boil or two, then lay them on a Sieve to drain; when they are cold, put them into an earthen Pan, put in some Nutmeg, some Cloves and Mace, a Stick of Cinnamon, Basil, young Onions, and Bay-leaves. Then make a Pickle of Salt and Water, let it stand for two Hours, then pour it gently to your Mushrooms; cover them with the Pickle, pour some clarified Butter or Oil on the Top, tie the Pan down close, and set it in a cool Place. When you use them,

them, water them in several Waters, either cold or luke-warm till they are made pretty fresh.

Brocoli and Eggs.

BOIL your Brocoli tender, saving a large Bunch for the Middle, and six or eight little thick Sprigs to stick round. Take a Toast Half an Inch thick, toast it brown as big as you would have it for your Dish; butter some Eggs thus: Take six Eggs, more or less, as you have Occasion, beat them well, put them into a Sauce-pan with a good Piece of Butter, a little Salt, keep beating them with a Spoon till they are thick enough, then pour them on the Toast. Set the biggest Bunch of Brocoli in the Middle, and the other little Pieces round about, and garnish the Dish round with little Sprigs of Brocoli. A Side-dish.

Brocoli in Sallad.

BROCOLI is a pretty Dish, by way of Sallad in the Middle of a Table. Boil it like Asparagus, lay it in your Dish, beat up Oil and Vinegar, and a little Salt. Garnish with Nasturtium Buds.

Or boil it, and have plain Butter in a Cup; or farce *French* Rolls with it, and buttered Eggs together for Change.

To boil Brocoli.

STRIP all the little Branches off till you come to the Top one, then with a Knife peel off all the out-side Skin which is on the Stalks and little Branches, and throw them into Water, take them out of the Water, and cut them into little Pieces, and tie them up in Bunches; boil them in Salt and Water by themselves, the Water must boil before you put them in; they take very little boiling; if they boil too quick the Heads will come off; boil the Stalks, and when enough, lay them in the Middle of the Dish, and the Bunches round it, after being drain'd; then serve up by itself with melted Butter, or with roasted or boiled Meat.

To fry Parsnips.

BOIL them tender, then scrape them, and cut them in Pieces the Length of your Finger; beat three or four Eggs, and put to them a Spoonful of Flour; dip in your Parsnips, and fry them in Butter of a light Brown, and serve with Butter and Vinegar, or the Juice of a Lemon.

To stew Parsnips.

BOIL them tender, scrape them clean, cut them into Slices about the Length of your Finger, put them into Stew-pan, with Cream or Milk; shake the Stew-pan often; when the Cream boils, put in a Piece of Butter roll'd in Flour, then pour them into a Plate for a Side-dish at Supper.

To mash Parsnips.

BOIL them tender, scrape them clean, then scrape all the Soft into a Stew-pan, put as much Milk or Cream as will stew them. Keep them stirring, and when quite thick, stir in a good Piece of Butter, and send them to Table.

Carrots may be dressed the same Ways as Parsnips.

To dress Truffles.

STEW them in White Wine or Claret, seasoning with Salt, Pepper, and Bay-leaves.

Another Way.

SLIT them in Halves, put in some Salt, and white Pepper, close them up again, wrap them up in wet Paper, and lay them on a Gridiron, over a gentle Fire, and serve them up to Table on a folded Napkin.

Or thus.

CUT them into Slices, and fry them in Lard or Butter, with Flour; then stew them in a little Broth, with Salt, Pepper, Nutmeg, and sweet Herbs, lay them soaking in a Dish till there be little Sauce left; serve them up with Mutton-gravy and Lemon-juice.

To fry Morels.

CUT them in Slices long-ways, and boil them in a small Quantity of Broth, over a slow Fire. When the Broth is pretty much waked, flour them well, and fry them in Lard. Make a Sauce of what remains of the Broth, seasoning it with Salt, Nutmeg, and a little Lemon-juice; pour this in the Dish, lay your Morels upon it.

To dress Potatoes.

SOME People, when they are boil'd, have a Sauce ready to put over them, made with Butter, Salt, and Pepper, others use Gravy-sauces, others Catchup, and some eat them

boil'd with on'y Pepper and Salt ; some cut the large ones in Slices, and fry them with Onions ; others stew them with Salt, Pepper, Ale, or Water. It is a common Way also to boil them first, and then peel them, and lay them in the Dripping-pan under roasting Meat. Another Way very much used in *Wales*, is to bake them with Herrings, mixed with Layers of Pepper, Vinegar, Salt, sweet Herbs, and Water. Also they cut Mutton in Slices, and lay them in a Pan, and on them Potatoes and Spices, then another Layer of all the same; with Half a Pint of Water ; this they stew, covering all with Cloths round the Stew-pan, and account it excellent.

The *Irish* have several Ways of eating them : The poorer Sort eat them with Salt only, after they are boil'd ; others with Butter and Salt, but most with Milk and Sugar. Also, when they can get a Piece of Pork, Bacon, or Salt-beef, they account it excellent with boil'd Potatoes.

To broil Potatoes.

FIRST parboil them, peel them, cut them in two, and dip them in Yolks of Eggs, beaten up with grated Nutmeg, and broil them till they are brown on both Sides ; then lay them in the Dish, and pour melted Butter over them.

To fry Potatoes.

CUT them into thin Slices, as big as a Crown-Piece, dip them in the Yolks of Eggs, and fry them brown, lay them in the Dish, pour melted Butter, and Sack and Sugar over them. These are a pretty Corner-plate.

Mashed Potatoes.

BOIL your Potatoes, peel them, and put them into a Stew-pan, mash them well : To two Pounds of Potatoes put a Pint of Milk, a little Salt, stir them well together, take care they don't stick to the Bottom ; then take a Quarter of a Pound of Butter, stir it in, and serve it up.

C H • A P. III.

Of P U D D I N G S, &c.

A Raspberry Pudding.

TAKE the Yolks of eight hard Eggs chopp'd small, and put them to a Pint of Cream; then beat four Eggs, and put in two Spoonfuls of Flour, and as much powder'd Sugar; then put to it four *Naples* Biscuit, and put in as much Syrup of Raspberries (or a Pint of the Fruit) as you think proper, to give a Flavour, and a Colour; mix all together. Bake it in a fine Crust, roll'd thin, and laid in a Dish, or bake without, in a gentle Oven.

A Cauliflower Pudding.

BOIL it in Milk, take the Top and lay it in a Dish, after being cut in Pieces; then take a Pint of Cream, the Yolks of eight Eggs, and the Whites of two, season it with Nutmeg, Cinnamon, Mace, Sugar, Sack, or Orange-flower-water, beat all well together, then pour it over the Cauliflower, and put it in the Oven, bake it as you would a Custard, and grate Sugar over it when it comes out of the Oven. Melt Butter, Sack and Sugar for Sauce.

A Gooseberry Pudding.

AFTER picking a Quart of green Gooseberries, scald them, and bruise and rub them through a Hair Sieve; take six Spoonfuls of the Pulp, six Eggs, three Quarters of a Pound of Sugar, Half a Pound of clarified Butter, a little Lemon-peel shred fine, a Handful of Bread-Crums, or *Naples* Biscuit, a Spoonful of Rose or Orange-flower-water; mix these well together, and bake it with Paste round the Dish a small Time; and, when you serve it up, grate Sugar over it. You may add Sweetmeats, if you please, before baked.

A Beggar's Pudding.

TAKE some stale Bread, pour over it some hot Water, till it is well soak'd; then press out the Water, and mash the Bread; add some powdered Ginger, and Nutmeg grated, a little Salt, some Rose-water or Sack, some *Lisbon* Sugar,

Sugar, and some Currants; mix these well together, and lay it in a Pan well butter'd on the Sides, and when it is well flatted with a Spoon, lay some Pieces of Butter on the Top, bake it in a gentle Oven, and serve it hot, with grated Sugar over it. You may turn it out of the Pan when it is cold, and it will eat like a Cheesecake.

A Potatoe Pudding.

TAKE two Pounds of white Potatoes, boil and peel them, and beat them in a Mortar so fine as not to discover what they are; then take Half a Pound of Butter, and mix it with the Yolks of eight Eggs, and the Whites of three, beat them well, and mix a Pint of Cream, and a Gill of Sack, or a Glafs of Brandy, a Pound of refined Sugar, some grated Nutmeg, with a little Salt and Spice; you may add Half a Pound of Currants, and bake it in a quick Oven Half an Hour.

Another Way.

BOIL, peel, and then beat them in a Mortar. Take three Pounds of this Pulp, and one Pound of Butter melted, whole Oatmeal, Currants, six Yolks of Eggs, the Whites of three, Pepper, Salt, and grated Nutmeg, beat all well together, and put to it some Marrow, Orange-juice, Orange-flower-water, beaten Spices, and Rose-water; lay this in a Dish with a Paste under it, and bake it Half an Hour; when enough, pour some Cream sweeten'd over it.

An Orange Pudding.

TAKE the Peels of six Oranges pared very fine from the White, and boil them very tender, shifting the Water twice or thrice, then beat them well in a Mortar; boil a Quarter of a Pound of *Naples* Biscuit in Cream, and rub it through a Colander, and put it to your Orange-peel, with the Whites of four, and Yolks of six Eggs, and season it with Salt, Nutmeg, and Sugar, (you may add some Marrow, if you please), sheet a Pan with Paste, put in your Pudding, and bake it three Quarters of an Hour.

Another Way.

HAVING par'd the yellow Rind of two *Seville* Oranges, so very thin that no Part of the White comes with it, shred and beat it extremely small in a Mortar; add to it, when
very

very fine, Half a Pound of Butter, Half a Pound of Sugar, and the Yolks of sixteen Eggs; beat all together in a Mortar, till it is all of a Colour; then pour it into your Dish in which you have laid a Sheet of Puff-paste, and grate some Nutmeg. I think grating the Peel saves Trouble, and does it finer and thinner than you can shred, or beat it: But you must beat up the Butter with Sugar in it, and the Eggs with all to mix them well.

Another Way.

TAKE the Peel of a large *China* Orange, mince it exceedingly small, and pound it in a Mortar; then take Yolks of sixteen Eggs well beaten, with a little Rose-water, and put to it a little more than Half a Pound of Sugar, and as much melted Butter, and season it with a little Nutmeg, and put it in a Dish, being covered with Puff-paste; and lay Puff-paste over it, and garnish it in what Form you please.

Another Way.

TAKE two large *Seville* Oranges, and grate off the Rind as far as they are Yellow, then put them in Water, and let them boil till they are tender, shift the Water three or four Times to take out the Bitterness; when they are tender, cut them open, and take away the Seeds and Strings, and beat the other Part in a Mortar, with Half a Pound of Sugar, till it is a Paste; then put to it the Yolks of six Eggs, three or four Spoonfuls of Cream, Half a *Naples* Biscuit grated, mix these together, and melt a Pound of fresh Butter very thick, and stir it well in. When it is cold, put a little thin Puff-paste about the Bottom and Rim of your Dish, pour in the Ingredients, and bake it about three Quarters of an Hour.

Another Way.

TAKE three Oranges, cut them, and squeeze the Juice into a Bason; boil the Peels in two or three Waters, till the Bitterness is off, then pick out the Pulp and Strings, and beat the Peel very fine in a Mortar, with Orange-flower-water, then mix it up with the strain'd Juice; add to it nine Eggs, leaving out four Whites, Half a Pound of Butter, and Sugar to your Taste; put a Puff-paste at the Bottom of the Dish, and garnish the Edge of it with Paste.

You must beat all in the Mortar a full Hour at least, till the Ingredients look all alike.

An Orange Custard, or Pudding.

RUB the Outside of several *Seville* Oranges with Salt, then pare them, and take Half a Pound of the Peel, and lay it in several Waters till the Bitterness is abated; beat them in a Mortar some Time; then put in ten Yolks of Eggs, and a Quart of Cream, mix them well, and sweeten to your Taste; melt Half a Pound of Butter, and stir it well if you design it for a Pudding, and pour it into a Dish cover'd with Paste at the Bottom; if for Custards, leave out the Butter, and pour it into *China* Cups, and bake it to eat cold.

Another Way.

TAKE Half a Pound of candy'd Orange-peel, cut it in thin Slices, and beat it in a Mortar to a Pulp; take the Yolks of six Eggs, and three Whites, Half a Pound of melted Butter, and the Juice of one Orange; mix them together, and sweeten to your Taste, bake it with a thin Paste under it little more than Half an Hour. It is good cold.

Another Way.

BOIL a Quart of Cream, and when it is cold, put to it the Whites of seven Eggs, beat to a Froth, blanch five Ounces of fine Almonds, and beat them small, with a little Orange-flower-water; then mix them with your Cream and Whites of Eggs; make it pretty sweet with fine Powder Sugar; then lay on the Top some thin Slices of candy'd Orange, Lemon, and Citron-peel neatly cut; take care to bake it in a cool Oven, for when the Crust is baked, 'tis enough; you are to lay a thin Crust in the Dish before you put it in, and garnish the Rim with the same. This is as delicate a Pudding as can be made, and not very expensive.

A Lemon Pudding.

GRATE off the outside Rinds of two clear Lemons; then grate two *Naples* Biscuits, and mix with your grated Peel, and add to it three Quarters of a Pound of fine Sugar, twelve Yolks and six Whites of Eggs well beat, and three Quarters of a Pound of Butter melted, and Half a Pint of thick Cream; mix these well together, put a Sheet of Paste at the Bottom of the Dish, and just as the Oven is ready, put your Stuff in the Dish; sift a little double-refined Sugar over it before you put it in the Oven. An Hour will bake it.

Another

Another Way.

TAKE a Quarter of a Pound of Almonds, blanch them, and beat them very fine, with Orange-flower-water, or Pump-water will do, to keep them from oiling as they beat; when they are fine, put in Half a Pound of Butter melted, three Quarters of a Pound of fine powder'd Sugar; then beat it again, and grate in the Rinds of two large Lemons, and squeeze in the Juice of one, and beat it again; put the Yolks of twelve Eggs, well beaten, mix it again well; put a Puff-paste at the Bottom of the Dish; three Quarters of an Hour will bake it; take care your Oven be not so hot to scorch it: 'Tis a most delicate Pudding, and a very exact and certain Way for either Orange or Lemon.

Another Way.

TAKE six large Lemons and pare them, and boil the Peels in a great deal of Water till they are very tender, then beat them in a Mortar all to Paste, and beat with them three Quarters of a Pound of fine Sugar, and a Quarter of a Pound of Butter; then take the Yolks of four Eggs beaten up with two Spoonfuls of Cream, and put in some *Naples Biscuit*, and two Pippins minced small; mix and beat all together very well; put a Paste at the Bottom of your Dish, and pour the Pudding over it, and bake it three Quarters of an Hour, or less; when done, scrape on it fine Sugar, and squeeze over it the Juice of a Lemon.

An Almond Pudding.

LET Half a Pound of Almonds be blanch'd and pound-
ed, with a Quarter of a Pound of Pistachoe-Nuts, four
grated Biscuits, and three Quarters of a Pound of Butter,
Sack, a little Salt, and Orange-flower-water; then mix it
with a Quart of Cream boiled and mixed with eight Eggs,
Half the Whites left out, sweet Spice and Sugar; cover the
Dish with Puff-paste; pour in the Batter, and bake it. Gar-
nish with Puff-paste.

Sweet Spice is Cloves, Mace, Nutmeg, Cinnamon, and Salt.

Another Way.

BEAT a Pound of Almonds as small as possible; put to them some Rose water and Cream as often as you beat them; then take one Pound of Beef-sweet finely-minc'd, with five Yolks of Eggs, and but two Whites; make it as thin as Batter

Batter for Fritters, mixing it with thick Cream; season it with beaten Mace, Sugar, and Salt; then set it into the Oven in a Pewter Dish, covered with Paste, and when you draw it forth, strew some Sugar on the Top. Garnish your Dish with grated Sugar.

Another Way.

TAKE a Pound of Almonds, blanch them, then beat them very fine with a little Rose-water; then take a Quart of Cream, boil'd with whole Spice, and taken out again; and when the Cream is cold, mix it with the Almonds, and put to it three Spoonfuls of grated Bread, and one Spoonful of Flour, nine Eggs, but three Whites, Half a Pound of Sugar, a Nutmeg grated; mix and beat these well together, put some Puff-paste at the Bottom of a Dish; put your Stuff in, and here and there stick a Piece of Marrow in it. It must bake an Hour, and when 'tis drawn, scrape Sugar on it, and serve it up.

An Almond Pudding with Ice over it.

BLANCH a Pound of Almonds, and beat them in Rose-water, or Spring-water, then put to them the Yolks and Whites of twelve Eggs well beaten and strained, Sugar to your Taste, some beaten Spice, and Marrow, a little Salt; bake it with a Paste under it Half an Hour in a cool Oven; when you draw it out, stick some blanched Almonds in it, and Ice it over with Sugar, Rose-water, and the White of an Egg beaten together, then set it into the Oven again, that the Ice may rise and dry; when done, garnish the Rims of the Dish with powdered Sugar.

A Sagoe Pudding.

LET Half a Pound of Sagoe be washed well in three or four hot Waters; then put to it a Quart of new Milk, and let it boil together, till thick as a Haity-pudding; stir it carefully, for 'tis apt to burn; put in a Stick of Cinnamon, when you set it on the Fire; when 'tis boil'd, take it out: Before you pour it out, stir in near Half a Pound of Butter, beat nine Eggs, with four Spoonfuls of Sack, leave out four Whites, stir all together, sweeten it to your Taste, and put in a Quarter of a Pound of Currants plumpt in two Spoonfuls of Rose-water, and two of Sack; lay a Sheet of Puff-paste under, and to garnish the Rim.

Another

Another Way.

TAKE three or four Ounces of Sagoe, and wash it in two or three Waters; after which, boil it in a Pint of Water; when you think it is enough, set it by to cool; then take Half a candy'd Lemon, shred it very fine, grate to it Half a Nutmeg, three Ounces of *Naples* Biscuit, if you have any, if not, a few grated Bread-crumbs, two Ounces of Almonds, a little Rose-water, and Half a Pint of Cream; then take six Eggs, leave out three of the Whites, beat them with a Spoonful or two of Sack, then pour off the Water from the Sagoe, and put the Sagoe to the other Ingredients, with about Half a Pound of clarified Butter, and a little Salt, mix all together very well, and sweeten to your Taste; bake it in a Dish with Puff-paste about the Edge; when you serve it up, you may stick a little Citron, or candy'd Orange in it.

A Mellet Pudding.

YOU must get Half a Pound of Mellet-seed, and after it is washed and picked clean, put to it Half a Pound of Sugar, a whole Nutmeg grated, three Quarts of Milk; and when you have mix'd all together in the Dish very well, break into it Half a Pound of Butter, and send it away to the Oven; butter your Dish before you put in the Ingredients.

Another Way.

TAKE Half a Pound of Mellet to two Quarts of Milk, boil it over Night, and in the Morning put to it six Ounces of Sugar, six Ounces of Butter melted, seven Eggs, Half a Nutmeg grated, a little rasped Bread, or Crumbs of Bread; stir all together, put a thin Paste at the Bottom of the Dish, or butter it, and bake it three Quarters of an Hour.

A Wine Pudding.

HEAT a Pint of Wine, either *Lisbon*, Sherry, &c, with Spice, and Lemon-peel minced small, and grate into it three or four Ounces of *Naples* Biscuit; then put to it ten Eggs, the Whites of four, well beaten with Orange-flower or Rose-water, some Sugar, a little Salt, grated Nutmeg, Pieces of Marrow, and some Currants, if you will. Bake it a Quarter of an Hour, and when you serve it strew Sugar over it.

A Car-

A Carrot Pudding.

GET a Couple of Carrots, and let them be three Quarter boil'd; then shred them very small, and mix them with an equal Quantity of grated Bread, and a Pound of Bees-fewet shred small, some Cream, or Milk, Half a Dozen Eggs, Half a Nutmeg, a little Salt, and Sugar to your Palate, either boil or bake it. If boil'd, sauce it with Butter, Lemon-juice and Sugar.

Another Way.

TAKE the Rinds of two *Seville* Oranges, and pare them thin, boil them in Water, then beat them in a Mortar to a Paste, then boil a large Carrot, and, after being peel'd, scrape great Part, or all of it, to the Rinds; then, put to it Half a Pound of Butter, a Quarter of a Pound of *Naples* Biscuits grated; beat these very fine with eight Eggs, and three of the Whites; put it in a Dish, and bake it Half an Hour with Puff-paste round the Rim, but none at the Bottom: When you serve it up strew Sugar over it, and garnish with Lemon.

Another Way.

TAKE some raw Carrots, scrape them very clean, then grate them with a Grater without a Back. To Half a Pound of Carrots, take a Pound of grated Bread, a Nutmeg, a little Cinnamon, a very little Salt, Half a Pound of Sugar, and Half a Pint of Sack, eight Eggs, a Pound of Butter melted, and as much Cream or Milk as will mix it well together; stir it, and beat it up well; then sheet a Dish with Puff-paste, and send it to the Oven; bake it gently, and serve it hot. Garnish with slic'd Lemon, and grate some Sugar over it.

Another Way.

BOIL a large Carrot tender, then set it to be cold, and pass it through a Sieve very fine; put in Half a Pound of melted Butter, beaten together with eight Eggs, leave out Half the Whites, with three Spoonfuls of Sack, and one Spoonful of Orange-flower-water, Half a Pint of good Cream or Milk, a Nutmeg, some Bread grated, or two Biscuits grated, and a little Salt; make it of a moderate Thickness, and give it the same Baking as a Custard.

Another

Another Way.

TAKE Half a Pint of Cream, the Crumb of two Penny Loaves grated, and a Quarter of a Pound of Beef-wet, and as much Carrot well boiled and grated, a little Rose-water, two Spoonfuls of Sack, the Yolks of four and Whites of two Eggs, a Quarter of a Pound of melted Butter, a Spoonful of Flour, and Sugar to your Palate; stir them well together, let it be pretty thin, butter a Dish, put it in, and bake it: When it is baked, turn it into a Dish, the Bottom upwards, sauce it with Butter, Sugar, and Lemon-juice. Milk will do, when you have no Cream, for most Puddings.

A Marrow Pudding.

TAKE a Quart of Cream, or Milk, put in four Ounces of Biscuit, eight Yolks of Eggs, some Nutmeg, Salt, and the Marrow of two Bones; save some Bits to lay about the Top; season with a little Sugar; put in two Ounces of Currants; set it gently on the Fire, then cool it, and bake it in Puff-paste; cut some candy'd Orange-peel on the Top, and the Bits of Marrow.

Another Way.

BOIL a Quart of Cream, or Milk, with a Stick of Cinamon, a quarter'd Nutmeg, and large Mace; then mix it with eight Eggs well beat, a little Salt, Sugar, Sack, and Orange-flower-water, strain it, then put to it three grated Biscuits, an Handful of Currants, as many Raisins of the Sun stoned, the Marrow of two Bones, except four large Pieces; put all over the Fire, and stir 'till it becomes thick; then put it into a Dish, the Rim garnish'd with Puff-paste and raised, then lay on the four Pieces of Marrow, colour'd Knots and Pastes, sliced Citron, and candy'd Lemon-peel, and send it to the Oven. A small Time will bake it.

Another Way.

TAKE out the Marrow of three or four Bones, and slice it in thin Pieces, and take the Crumb of a Penny-Loaf, and slice it in as thin Slices as you can, and stone Half a Pound of Raisins of the Sun, some Currants plump'd in warm Water; then lay a Sheet of thin Paste in the Bottom of a Dish; so lay a Row of Marrow, of Bread, and of Raisins and Currants, till the Dish is full; then have in Readiness a Quart of Cream, or Milk, boil'd, and beat five Eggs, and

and mix with it; put to it a Nutmeg grated, and Half a Pound of Sugar. When it is just going to the Oven pour in your Cream and Eggs; bake it Half an Hour, scrape Sugar on it when it is drawn, and serve it up.

A Cowslip Pudding.

HAVING got the Flowers of a Peck of Cowslips, cut them small, and pound them in a Mortar, with four Handfuls of *Naples* Biscuit grated, and three Pints of Cream; boil them a little; then take them off the Fire, and beat up sixteen Eggs, with a little Cream; beat these among them, and if it does not thicken, set it on the Fire a little, but take Care it does not curdle; then sweeten it with Sugar and Rose-water; when it is cold, butter a Dish; put it in, bake it, strew Sugar over it, and serve it up.

A French Pudding.

GET two Penny Loaves, and cut the Crumb into Dice Work, a Pound of Raisins of the Sun, and a Pound of Beef-sweet, minced very fine, five or six Ounces of Sugar, eighteen or twenty pretty large Lumps of Marrow, a Dozen Dates slic'd, a Pint of Cream, with Half a Dozen Eggs beaten in it, with Salt, Nutmeg, Cloves, and Mace, with a Pippin or two par'd, and a Couple of Pome-waters slic'd and laid in the Bottom of the Dish before you bake it.

A Yellow Pudding.

GRATE the Crumb of three Penny Loaves very fine, and put them into a deep Dish, and put to them three Pints of Cream, or Milk, and three or four Eggs; add Salt, Cloves, Mace, and Saffron, three Quarters of a Pound of Beef-sweet, three Quarters of a Pound of Dates, Rose-water, Currants, and Sugar; put to it a little Saffron-water.

A Calf's Foot Pudding.

TAKE four Calves Feet, boil them tender, and shred them very small, then grate the Crumb of a Penny Loaf to it; then take Half a Pound of Currants, eight Yolks of Eggs, one Nutmeg grated, with Sugar and Salt to your Taste, three Spoonfuls of Sack, and one of Rose-water, mix all together, and bake it. Serve it with Butter drawn in Sack.

A Pancake

A Pancake Pudding.

TAKE a Quart of Milk, four Eggs, two large Spoonfuls of Flour, a little Salt, and a very little grated Ginger; butter your Dish, and bake it; pour melted Butter over it when it comes out of the Oven; 'tis a cheap and very acceptable Pudding, being less offensive to the Stomach than fried Pancakes.

A Quince Pudding.

SCALD your Quinces very tender, pare them very thin, scrape off the Soft, put to it Sugar, Powder of Ginger, and a little Cinnamon, then have ready some Cream; to a Pint of Cream you may put three or four Yolks of Eggs, and then put in your Quinces; it must be pretty thick of your Quinces, and so you may do it with Apricots, or white Pear-plumbs, according as you like it. Butter your Dish, and bake it.

A Pearl-Barley Pudding.

TAKE a Pound of Pearl-Barley well washed, three Quarts of new Milk, and Half a Pound of double-refined Sugar, a grated Nutmeg, and some Salt; mix them well together; then put them into a deep Pan, and bake it; then take it out of the Oven, and put into it Half a Dozen Eggs well beaten, six Ounces of Beef-marrow, and a Quarter of a Pound of grated Bread; mix all these well together; then put it into another Pan, bake it again, and it will be excellent.

A French Barley Pudding.

PUT to a Quart of Cream six Eggs, well beaten, but three of the Whites; then season it with Sugar, Nutmeg, a little Salt, Orange-flower-water, and a Pound of melted Butter; then put to it six Handfuls of *French Barley*, that has been boiled tender in Milk; butter a Dish, and put it in, and bake it. It must stand as long as a Venison Pastey.

A Pith Pudding.

YOU must get a Quantity of the Pith of an Ox, and let it lie all Night in Water to soak out the Blood; the next Morning strip it out of the Skins, and beat it with the Back of a Spoon in Orange-flower-water, till it is as
fine

fine as Pap; then take three Pints of thick Cream, and boil in it two or three Blades of Mace, a Nutmeg quarter'd, and a Stick of Cinnamon; then take Half a Pound of Almonds blanch'd in cold Water, beat them with a little Cream, and as they dry put in more Cream, and when they are full beaten strain the Cream from them to the Pith; then take the Yolks of ten Eggs, the Whites of but two, beat them very well, and put them to the Ingredients; then take a Spoonful of grated Bread, or *Naples* Biscuit; mingle all these together, with Half a Pound of fine Sugar, the Marrow of four large Bones, and a little Salt, and bake it in Puff-paste. You may fill Hog's Guts with the Ingredients, after being wash'd with Rose-water, and boil them; prick them with a very small Pin for fear of bursting; a little while will boil them.

A Pippin Pudding.

BOIL twelve Pippins tender, and scrape them clean from the Core, and put it in a Pint of Cream season'd with Orange-flower or Rose-water, and Sugar to your Taste, and put good Puff-paste in your Dish; bake it in a slack Oven, and grate Loaf-sugar over it before it is quite done.

Another Way.

HAVING got as much Pulp of boil'd Pippins as you think will make your Pudding, and six Eggs well beaten, the Whites of but three, two large Spoonfuls of *Naples* Biscuit finely grated; sugar it to your Palate; take the Rind of an Orange or Lemon boil'd tender, and beaten in a Mortar; then mix all well together in a Mortar, with a Quarter of a Pound of fresh Butter, and put it in your Dish, with Paste Top and Bottom. Let it not be done too much.

Another Way.

TAKE twelve large Pippins, pare them, and take out the Cores, put them into a Sauce-pan, with four or five Spoonfuls of Water, boil them till they are soft and thick; then beat them well, stir in a Quarter of a Pound of Butter, a Pound of Loaf-sugar, the Juice of three Lemons, the Peel of two Lemons cut thin, and beat fine in a Mortar, the Yolks of eight Eggs beat; mix all well together, bake it in a slack Oven; when it is near done, throw over a little fine Sugar. You may bake it in Puff-paste, as you do the other Puddings.

Another

Another Way.

ROAST twelve Pippins, and take out all the Pulp, then put six Spoonfuls of Sack, with Carraway-seeds, and Sugar to your Taste, as much *Naples* Biscuit as the Pulp; then take a little Cream, and the Yolks of nine Eggs well beaten with the Cream, and then beat it up with the rest, and put it into a Dish, putting into several Places a good Lump of any red or white Sweetmeat Jellies, and bake it in a slack Oven with a Paste under it.

Italian Pudding.

HAVING a Pint of Cream, some Crumbs of Bread, ten Eggs, and a grated Nutmeg, butter the Bottom of your Dish, and round the Sides; then cut twelve Pippins in round Slices, and lay in the Bottom; throw some minced candyd Orange-peel over, and fine Sugar; pour Half a Pint of Claret over them, and then the Pudding; make Puff-paste and lay under it, and round the Sides of your Dish: It will be baked in Half an Hour.

A baked Rice Pudding.

BLANCH the Rice in Water, then boil it in Milk with Sugar, Cinnamon, and Salt, till it is very thick; let it stand till it is cold, and add to it Eggs according to the Rice, Half Whites only; put in some Currants and Raisins, and a little melted Butter, with some Sewet and diced Marrow.

Another Way.

GET a Quart of Milk, six Ounces of Rice finely powdered, six Eggs, Half the Whites only, and Half a Pound of Butter; put in the Rice when the Milk boils; let it boil some Time, and then put in the Sugar and Butter, and stir it well; and when cold, put in the Eggs; then bake it in a Dish. It must be well baked. Put at the Bottom of the Dish some Orange Marmalade and Marrow.

Another Way.

GRIND, or beat Half a Pound of Rice to Flour; mix it, by Degrees, with three Pints of Milk, and thicken it over the Fire with Care, for fear of burning, till it is like a Hasty-pudding; when it is so thick, pour it out, and let it stand to cool: Put to it nine Eggs, but Half the Whites, three or

or four Spoonfuls of Orange-flower-water: Melt almost a Pound of good Butter, and sweeten it to your Taste. Add Sweetmeats, if you please.

Another Way.

GET Half a Pound of Rice, pick and wash it clean, put to it Half a Pound of Sugar, a whole Nutmeg, three Quarts of Milk, break into it Half a Pound of Butter, then send it away to the Oven. You may put Half a Pound of Currants for a Change.

A Grateful Pudding.

TAKE fine Flour, and grated white Bread, of each an equal Quantity, the Whites of four, and Yolks of eight Eggs well beaten, put in a good Quantity of Sugar, to dissolve in as much Cream as will make it of the Thickness of Batter for Pancakes; then put in Raisins of the Sun ston'd, and Currants, of each a Pound, or according to the Quantity of your Pudding. Then butter the Dish or Pan well, and bake it; it will be done in Half or three Quarters of an Hour; when it is done, grate fine Sugar over it, and serve it up.

Oatmeal Pudding.

TAKE a Pint of fine Oatmeal, boil it in three Pints of Milk, a little Cinnamon and Nutmeg, and beaten Mace; and when it is about the Thickness of a Hasty-Pudding, take it off, and stir in Half a Pound of Butter, and eight Eggs, leave out Half the Whites, very well beaten, and put in two or three Spoonfuls of Sack, and make Puff-paste, and lay round your Dish, and butter it very well, and bake it Half an Hour, or you may boil it with a few Currants.

Another Way.

BOIL a Quart of Water, season it with a little Salt; when the Water boils, stir in by Degrees as much Oatmeal till it is so thick you cannot easily stir your Spoon; then take it off the Fire, stir in two Spoonfuls of Brandy, or a Gill of Mountain, and sweeten it your Palate. Grate in a little Nutmeg, and stir in Half a Pound of Currants clean washed and picked; then butter a Dish, pour it in, and bake it Half an Hour.

Another Way.

TAKE whole Oatmeal, and pick it very clean from the Husks, then wash it from the Dust, and put to it a Quart of Milk, and let it boil up two or three Times, then let it stand all Night in that Milk; and in the Morning put to it a Quart of Cream, and let it boil till it comes to a thick Body, keep stirring it all the while; then put to it some Beef-suet, shred small, and put in it Salt and Nutmeg, and two or three Spoonfuls of Sack, and Sugar to your Taste, and twelve Eggs, leaving out six of the Whites; then beat all this together into a Body, put a Paste at the Bottom of your Dish, and bake it. Scrape Sugar over it when you send it to Table.

A baked Bread Pudding.

WHEN you have got a Quart of Milk, boil it with the Crumb of two Rolls, grate in one Nutmeg, six Yolks and four Whites of Eggs well beaten, with your Bread and Milk, at least Half an Hour together; then put into it a Pound of Beef-suet finely minced, Half a Pound of Sugar, a little Salt, bake it three Quarters of an Hour in a quick Oven. The same Way boiling without Sewet is as good.

Another Way.

CUT off all the Crust of a Penny White-loaf, and slice it thin into a Dish with a Quart of Milk, set it over a chafing dish of Coals, till the Bread be almost dry; then put in a Piece of fresh Butter, and take it off, and let it stand to be cold; then take the Yolks of three Eggs, the Whites of one, with a little Rose-water, Sugar, and Nutmeg; beat them very well together; then put it in another Dish, butter it, and when it comes out of the Oven, grate over it some fine Sugar.

Another Way.

TAKE grated Bread, and as much Flour; then take four Eggs, two Whites, a good Quantity of Sugar, beat it with Milk to the Thickness of Pancake Batter; then put in some Raisins of the Sun, and butter your Dish very well, and bake it Half an Hour; strew over it grated Sugar.

A Plumb Pudding.

MIX a Quart of Milk with a Pound of Beef-sewet cut small, and season it with Nutmeg, Rose-water, and Sugar; then grate the Crumb of two Rolls, and beat seven Eggs, and put in Half a Pound of Currants, Half a Pound of Raisins ston'd; mingle all these well together, butter the Dish, and bake it not too much; grate Sugar over it when it comes out of the Oven.

A Spread-Eagle Pudding.

CUT off the Crust of three Half-penny Rolls, then slice them into a Pan; then set three Pints of Milk over the Fire, make it scalding hot, but do not let it boil, so pour over your Bread, and cover it close, and let it stand an Hour, then put in a good Spoonful of Sugar, a very little Salt, a Nutmeg grated, a Pound of Sewet after it is shred, a Pound of Currants, wash'd and pick'd, four Spoonfuls of cold Milk, ten Eggs, but five of the Whites; and when all is in, stir it and mix it well; butter a Dish, Less than an Hour will bake it.

A Green Pudding.

MINCE a Pound of boil'd Mutton-sewet, with the like Quantity of Beef-sewet, a little Thyme, Marjoram, and Parsley, and a Handful of Spinach boil'd; mix all these together with a Pound of grated Bread, and three Yolks of Eggs, some Cream, Sugar, Nutmeg, Currants, and a little Flour; then roll it up in a Sheep's Caul, and so bake it.

A Ratifia Pudding.

FOUR or five Laurel-leaves being boil'd in a Quart of Cream, take them out, and break in Half a Pound of Naples Biscuits, Half a Pound of Butter, some Sack, Nutmeg and Salt, take it off the Fire, cover it up; when it is almost cold, put in two Ounces of Almonds blanch'd and beaten fine, and the Yolks of five Eggs; mix all well together, and bake it in a moderate Oven Half an Hour, scrape Sugar over it as it goes into the Oven.

A Bacon Pudding.

BOIL a Quart of Cream with a Handful of Sugar, and a little Butter, the Yolks of eight Eggs, and three Whites, beat together, with three Spoonfuls of Flour, and

two Spoonfuls of Cream ; when the Cream boils, put in the Eggs, stirring it till it comes to be thick, and put it in a Dish and let it cool ; then beat a Piece of fat Bacon in a Stone Mortar, till it comes to be like Lard ; take out all the Strings from it, and put your Cream to it by little and little, till it is well mixed ; then put some Puff-paste round the Rim of your Dish, and a thin Leaf at Bottom, and pour it into the Dish. Do the Top Chequer-wise with Puff-paste, and let it bake Half an Hour.

Petit Puddings.

WE take a Handful of grated Bread, a Spoonful of Flour, the Yolks of two Eggs, a Spoonful of Orange-flower-water, a Handful of Beef-jewet, shred all very small, a little Nutmeg and Salt, a Spoonful of Cheese Curds ; work it well together, and wet it as little as you can, and make it up with Cream, or new Milk, lay it in round Balls in the Bottom of your Dish, which must be well butter'd : Bake them not too much : When they are baked put them in another Dish, with a Spoonful of Sack, or White Wine, melted Butter and Sugar together pour'd on them.

Chestnut Pudding.

PUT a Dozen and Half of Chestnuts in a Sauce-pan of Water, and set them on the Fire, blanch and peel them, and when cold, put them in cold Water ; then stamp them in a Mortar, with Orange-flower-water and Sack, till they are Paste ; mix them in two Quarts of Cream, or Milk, and eighteen Yolks of Eggs, the Whites of three or four ; beat the Eggs with Sack, Rose-water, and Sugar ; put it in a Dish with Puff-paste ; stick in some Lumps of Marrow or fresh Butter, and bake it.

A Sweetmeat Pudding.

YOU must put a thin Puff-paste at the Bottom of your Dish ; then have candy'd Orange and Lemon-peel, and Citron, of each an Ounce ; slice them thin, and put them in the Bottom on your Paste ; then beat eight Yolks of Eggs, and two Whites, near Half a Pound of Sugar, and Half a Pound of Butter melted ; mix and beat all well together, and when the Oven is ready, pour it on your Sweetmeats in the Dish. An Hour or less will bake it.

A fine plain baked Pudding.

TAKE a Quart of Milk, and put six Laurel Leaves into it; when it has boiled a little take out your Leaves, and with fine Flour make that Milk into Hasty-Pudding, pretty thick; then stir in Half a Pound of Butter, or more, then a Quarter of a Pound of Sugar, a small Nutmeg grated, twelve Yolks, six Whites of Eggs, well beaten, and stir all well together, butter your Dish, and put in your Stuff: A little more than Half an Hour will bake it.

A Dripping Pudding.

MAKE a good Batter as for Pancakes, put it in a small Stew-pan over the Fire with a Bit of Butter to fry the Bottom a little; then put the Pan and Batter under a Shoulder of Mutton instead of a Dripping-pan, keeping frequently shaking it by the Handle, and it will be light and savoury, and fit to take up when your Mutton is enough, then turn it into a Dish, and serve it hot.

Cheese Curd Pudding.

DRAIN the Curd of a Gallon of Milk from the Whey, beat it in a Mortar, with Half a Pound of Butter; then take six Eggs, but three of the Whites, beat them very well, and strain them to the Curd; two grated Naples Biscuits, or a Halfpenny Roll, if they cannot be had, with Half a Pint of Flour; mix all these together, and sweeten to your Palate; butter your Patty-pans very well, fill and bake them; let not the Oven be too hot; turn them out and pour over them Sack, Sugar, and Butter melted very thick; cut Slips of candied Orange-peel, or Citron, to stick up in them; and slice blanched Almonds for those that have not Sweetmeats.

An Apricot Pudding.

CODDLE six large Apricots very tender, break them very small, sweeten them to your Taste; when they are cold, add six Eggs, but only two Whites, a little Cream, put it in Puff-paste, and bake it Half an Hour in a slow Oven, grate Sugar over it when you send it to Table.

The Ipswich Almond Pudding.

STEEL somewhat above three Ounces of the Crumb of white Bread sliced, in a Pint and a Half of Cream, or grate the Bread; then beat Half a Pound of blanched Almonds very fine till they do not glitter, with a small Quantity of perfumed Water; beat up the Yolks of eight Eggs, and the Whites of four; mix all well together, put in a Quarter of a Pound of white Sugar; then set it into the Oven, but first in a little melted Butter before you set it in; let it bake at Half an Hour.

Vermicelli Pudding.

FIVE Ounces of Vermicelli being boil'd in a Quart of Milk till it is tender, with a Blade of Mace, and the Rind of a Lemon or *Seville* Orange, sweeten it to your Taste; and add the Yolks of six or eight Eggs, the Whites but of four; have a Dish ready covered with Paste, and just before you set it into your Oven, stir in Half a Pound of melted Butter, a very little Salt does well; if you have no Peels, put in a little Orange-flower-water.

Another.

YOU must take the Yolks of two Eggs, and mix it up with as much Flour as will make it pretty stiff, so as you can roll it out very thin, like a thin Wafer; and when it is so dry as you can roll it up together without breaking, roll it as close as you can; then with a sharp Knife begin at one End, and cut it as thin as you can, have some Water boil'd, with a little Salt in it, put in the Paste, and just give it a boil for a Minute or two; then throw it into a Sieve to drain; then take a Pan, lay a Layer of Vermicelli, and a Layer of Butter, and so on. When it is cool, beat it up well together, and melt the rest of the Butter, and pour on it; beat it well. A Pound of Butter is enough, mix Half with the Paste, and the other Half melt) grate the Crumb of a Penny Loaf, and mix in; beat up ten Eggs, and mix in a small Nutmeg grated, a Gill of Sack, or some Rose-water, a Tea Spoonful of Salt; mix it all well together, and sweeten it to your Palate. Grate a little Lemon-peel in, and dry two large Blades of Mace, and beat them fine. You may for Change add a Pound of Currants, washed and pick'd clean, butter the Pan or Dish you set it in, and then pour in your Mixture. It will take an Hour and Half baking; but the Oven must not be too hot.

If you lay a good thin Crust round the Bottom of the Dish and Sides, it will be better.

A Bread and Butter Pudding.

HAVING a Two-penny Loaf and a Pound of fresh Butter, spread it in very thin Slices, as to eat, cut them off as you spread them, and stone Half a Pound of Raisins, and wash a Pound of Currants; then put Puff-paste at the Bottom of a Dish, and lay a Row of your Bread and Butter, and strew a Handful of Currants, and a few Raisins, and some little Bits of Butter, and so do it till your Dish is full; then boil three Pints of Cream, or Milk, and thicken it, when cold, with the Yolks of ten Eggs, a grated Nutmeg, a little Salt, near Half a Pound of Sugar, some Orange-flower-water, and pour this in, just as the Pudding is going into the Oven. Bake it Half an Hour.

A very good Plumb Pudding, and not expensive.

OF Milk near a Quart, twelve Ounces of Currants, the like Quantity of Raisins of the Sun stoned, a Pound and Half of Sewet chopp'd small, eight Eggs, four Whites left out, Half a Nutmeg grated, a little beaten Ginger, a Spoonful of Brandy, a few Sweetmeats, and mix it up very stiff with fine Flour. You may bake it or boil it; take care the Oven be not over hot.

A Pudding of Plumb Cake.

SLICE a Pound of Plumb Cake into as much Milk as will be sufficient to soak it, about a Quart, and boil it stirring it often; and when it is cold, put four or five Eggs to it, the Whites of two, well beat, a little Salt, and Sugar to your Palate; butter a Dish, and bake it near Half an Hour, put some Pieces of Marrow into it before it is baked. You may fill Guts with the Ingredients, and fry or boil them with melted Butter for Sauce.

An Oxford Pudding.

TAKE a Quarter of a Pound of Naples Biscuit and grate it, a Quarter of a Pound of Currants clean washed and pick'd, a Quarter of a Pound of Sewet shred small, Half a large Spoonful of Powder-sugar, a very little Salt, and some grated Nutmeg; mix all well together, then take two Yolks of Eggs, and make it up in Balls as big as a Turkey's Egg, and fry them in Butter of a light Brown; for Sauce have

Melted Butter and Sugar, with a little Sack or White Wine. You must mind to keep the Pan shaking about, that they may be all of a fine light Brown.

New College Puddings.

TAKE the Crumb of two Penny-loaves grated small, Half a Pound of Beef-sewet shred small, six Ounces of Currants, one Ounce of Citron minced fine, Half a Nutmeg grated, Sugar to your Taste, and six Eggs, Whites and all; mix all these together, and make them up in the Shape and size of a Turkey's Egg; put Half a Pound of melted Butter in a Frying-pan, and bake your Puddings in it over a Stove, turning them three or four Times; melt Butter in a Gill of Sack or Mountain, so serve them up with Sugar round the Dish.

Puddings in Balls.

TAKE about a Pound of a Leg of Veal, parboil it, and shred it fine, with the like Quantity of Beef-sewet, then take Cream, or Milk, near a Quart, Half a Pound of Currants, Spice, a little Salt, and Sugar to your Taste, some grated Bread, an Handful of Flour, mix all together well; then put to it some Yolks of Eggs, and make it into Balls, and stew them in melted Butter and White Wine, or make some of them in the Shape of Sausages, and fry them in Butter; strew Sugar over them when you serve them up.

An Artichoke Pudding.

BOIL a Quart of Cream, or new Milk, with whole Spice, then put to it a Pound of Almonds, after being blanch'd and well beaten in Rose-water; when they have boiled all well, take it off the Fire, and take out the Spice; when it is almost cold, put to it the Yolks of ten Eggs well beat, some Marrow in Pieces, and the Bottoms of Artichokes cut in Pieces, with a little Salt, and Sugar to your liking; then butter a Dish, and bake it. Save some Almonds, after being blanch'd, to stick in it after it comes out of the Oven, and strew Sugar over it.

A Seed Pudding.

TAKE a Quart of Milk, the Crumb of a Two-penny Loaf cut in Slices, six Eggs, two of the Whites left out, Half a Pound of Sewet shred small, a Spoonful of Caraway Seeds, and of fine Sugar, as you like it for Sweetness; mix all together, and bake it Half an Hour.

To make a Pudding to roast.

TAKE a Pint of Cream, or Milk, heat it scalding hot, and pour it on some grated Bread; when near cold put to it four Eggs, the Whites of two, well beat, a little Flour, some All-spice, Half a Pound of Currants, Beef-sweet finely minced, a little Salt, and Sugar to your liking, make it pretty stiff, and roll it up in a Lamb's Caul, and roast it on a Spit with a Loin of Lamb; when you take it out of the Caul you may pour melted Butter over, or by itself in a Bason.

To fry Pan-Puddings.

TO a Pint of Milk put near three Quarters of a Pound of Flour, six Ounces of Beef-sweet shred very fine, and sifted through a Colander, six Ounces of Currants pick'd, wash'd and plump'd, a little Salt, a little Nutmeg, and sugar it if you please, but they are lightest without it; three or four Eggs beat and strain'd; mix all well together; fry them in a large Quantity of Lard, and make them little bigger than Fritters.

A fine boiled Rice Pudding.

HAVING got a Quarter of a Pound of Flour of Rice, put it over the Fire in a Pint of Milk, and keep stirring it constantly, that it may not clod nor burn to; then take it off, and put it in an earthen Pan, and put to it Half a Pound of Butter, when it is hot enough to melt, but not oil it, put to it Half a Pint of Cream, the Yolks of eight Eggs, the Whites of but two, put Sugar to your Palate, put into it the Peel of a whole Lemon shred as fine as possible: Then put it in *China* Cups, and boil it. Sauce it with melted Butter and a Spoonful of Sack.

A cheap Rice Pudding.

TAKE a Quarter of a Pound of Rice, and Half a Pound of Raisins, tie them in a Cloth, allowing a great deal of Room for the Swelling of your Pudding. Boil it two Hours. For Sauce pour over it Butter melted with Sugar and Nutmeg.

Another.

GET a Quarter of a Pound of Rice, tie it in a Cloth, give Room for swelling; boil it an Hour, then take it up, untie it, and with a Spoon stir in a Quarter of a Pound of

of Butter, grate some Nutmeg, and sweeten to your Taste; then tie it up close, and boil it another Hour; then take it up, turn it into your Dish, and pour melted Butter over it.

Oxford Puddings.

GET grated Bread, picked Currants, fine shred Sewet, and Sugar, a Quarter of a Pound of each; mix them together, grate in a good deal of Nutmeg and Lemon-peel; then break in two Eggs, and stir all together, tie them in fine Cloths, and boil them Half an Hour or more.

A Spinach Pudding.

TAKE a Quarter of a Peck of Spinach, picked and washed clean, put it into a Sauce-pan, with a little Salt, cover it close, and when it is stewed just tender, throw it into a Sieve to drain; then chop it with a Knife, beat up six Eggs, and mix well with it, Half a Pint of Cream, or Milk, and a stale Roll grated fine, a little Nutmeg, and a Quarter of a Pound of melted Butter; stir all well together, put it into the Sauce-pan you stewed the Spinach in, and keep stirring it all the Time till it begins to thicken; then wet and flour your Cloth very well, tie it up, and boil it an Hour. When it is enough, turn it into your Dish, and pour melted Butter over it, and the Juice of a *Seville* Orange, if you like it; as to Sugar, you must add, or let it alone, just to your Taste. You may bake it; but then you should put in a Quarter of a Pound of Sugar. You may add Biscuit in the Room of Bread, if you like it better.

Neat's Tongue Puddings.

BOIL your Tongues very tender, then peel and slice them, and beat them in a Mortar, till they are a Paste, then put to them some Cream, the Yolks of Eggs well beaten, some grated Bread, Salt, Sugar, grated Nutmeg, and Mace to your Taste, and as much Marrow as you think will make them fat enough; so fill some Skins clean wash'd, and boil them; and serve them with melted Butter.

A Richmond Pudding.

TAKE a Pound of Beef-sewet, shred very small, then take a Pound of Raisins of the Sun, and stone them; then put to them two Spoonfuls of Flour, six Eggs beaten, a little Sugar, Half a Nutmeg grated, and a little Salt; mix these together,

together, put it in your Cloth well flour'd, and boil it six Hours, and serve it up.

Neat's Feet Pudding.

GET Neat's Feet ; being tender boil'd, take them from the Bones; and mince them very small, with Half as much Sewet as Feet ; mix them together, with Sugar, Cinnamon, and Salt, and a Quarter of a Pound of Citron and Orange-peel minced very fine ; then break six or eight Eggs, Yolks and Whites ; take two Handfuls of grated Bread, and as many Currants as you think convenient ; mix all these together, butter the Bag, tie it up, and boil it two Hours ; then serve it with melted Butter, Sugar, and Sack.

Cabbage Pudding.

CHOP two Pounds of the lean Part of a Leg of Veal, with as much Beef-sewet, and beat them together in a Stone-Mortar, adding to it Half a little Cabbage scalded, and beat that with your Meat ; then season it with Mace and Nutmeg, a little Pepper and Salt, some green Gooseberries, Grapes, or Barberries, in the Time of Year. In the Winter, put in a little Verjuice ; then mix all well together, with the Yolks of four or five Eggs, well beaten ; then wrap it up in green Cabbage-leaves, and tie it in a Cloth, boil it an Hour, melt Butter for Sauce.

Another Way.

LET a Pound of Veal be shred very small, with four Pounds of Sewet, add a good Quantity of Salt and Pepper, grate four Nutmegs ; then take a Plate of Cabbage half boil'd, beat about a Dozen Eggs very well, and mingle all together like a Pudding ; put it in a Cloth, let it be well boil'd, and send it up.

A Quaking Pudding.

WE take somewhat more than a Pint of thick Cream, ten Eggs, put in the Whites of three only, beat them very well with two Spoonfuls of Rose-water : Mingle with your Cream three Spoonfuls of fine Flour ; mix it so well that there be no Lumps in it ; put it all together, and season it according to your Taste : Butter a Cloth very well, and let it be thick that it may not run out, and let it boil for Half an Hour as fast as you can ; then take it up, and make Sauce with Butter, Rose-water, and Sugar, and serve it up.

You

You may stick some blanched Almonds upon it, if you please.

Another Way.

GET a Quart of Cream, and beat three or four Spoonfuls, with two or three Spoonfuls of Flour of Rice, a Penny-loaf grated, and seven Eggs; then put to it a little Orange-flower-water, Sugar, Nutmeg, Mace, and Cinnamon; butter the Cloth, and tie it up, but not too close; put it in when the Pot boils, and boil it an Hour; then turn it out into the Dish; stick on it sliced Citron, and pour over it Butter, Sack, Orange-flower-water, Lemon-juice, and Sugar.

A Bread Pudding.

A Quart of Cream, or Milk, must be set over the Fire to boil; put into it a Blade or two of Mace, eight Cloves, a Bit of Cinnamon, with a little Nutmeg, Salt, and Sugar; when it has boiled, have ready the Crusts of two *French Rolls* cut in Slices, and put into it, and let it stand till it is cold; then drain all the Cream that the Bread has not soaked, and rub the rest through a Colander, put in six Eggs, take out the Whites; then stir all together, and put it in a wooden Dish, with a Cloth tied over. Little more than an Hour will boil it.

Another Way.

TAKE all the Crumb of a stale Penny-loaf, cut it thin, a Quart of Cream, set it over a slow Fire till it is scalding hot, then let it stand till it is cold; beat up the Bread and Cream well together, grate in some Nutmeg, take twelve bitter Almonds, boil them in two Spoonfuls of Water, pour the Water to the Cream, and stir it in, with a little Salt, sweeten it to your Palate, blanch the Almonds, and beat them in a Mortar, with two Spoonfuls of Rose or Orange-flower-water, till they are a fine Paste; then mix them by Degrees with the Cream, till they are well mixed in the Cream; then take the Yolks of eight Eggs, the Whites of but four, beat them well, and mix them with your Cream; then mix all well together. A wooden Dish is best to boil it in; but if you boil it in a Cloth, be sure to dip it in the hot Water, and flour it well, tie it loose, and boil it Half an Hour. Be sure the Water boils when you put it in, and keeps boiling all the Time. When it is enough, turn it into your Dish.

melt Butter, and put in two or three Spoonfuls of White Wine or Sack, give it a Boil, and pour it over your Pudding; then strew a good deal of fine Sugar all over the Pudding and Dish, and send it to Table hot. New Milk will do, when you cannot get Cream; you may for Change put in a few Currants.

Another Way.

TAKE two Halfpenny-Rolls, slice them thin, Crust and all, pour over them a Pint of new Milk boiling hot, cover them close, let it stand some Hours to soak; then beat it well with a little melted Butter, and beat up the Yolks and Whites of two Eggs; beat all together well, with a little Salt, boil it Half an Hour; when it is done, turn it into your Dish, pour melted Butter over it and Sugar, some love a little Vinegar in the Butter. If your Rolls are stale and grated, they will do better; add a little Ginger. You may bake it with a few Currants.

Another Way.

SLICE the Crumb of a Penny Loaf into a Quart of Milk, set it over a Chafing-Dish of Coals, till the Bread has soaked up all the Milk, then put in a Piece of Butter, fix it round, let it stand till cold, or you may boil the Milk, and pour over the Bread, and cover it up close, which will do full as well; then take the Yolks of six Eggs, the Whites of three, and beat them up, with a little Rose-water and Nutmeg, a little Salt and Sugar, if you choose it, mix all well together, and boil it Half an Hour. Pour melted Butter over it when you serve it, with Sugar.

A Loaf Pudding.

TAKE the Crumb of a Penny Loaf, don't slice it nor grate it, pour over it Half a Pint of Milk boiling hot, cover it close, let it stand till it has soaked up the Milk, then tie it up in a Cloth, and boil it a Quarter of an Hour. When it is done lay it in your Dish, pour melted Butter over it, and throw Sugar all over; a Spoonful of Wine or Rose-water, or Juice of Seville Orange, does as well in the Butter. A French Roll does best; but there are little Loaves made on Purpose for the Use. Oat-Cake or Muffins does very well boiled thus.

A Browne

A Brown Bread Pudding.

GET Half a Pound of Brown Bread, and double the Weight of it in Beef-sewet, a Quarter of a Pint of Cream, the Blood of a Fowl or Goose, a whole Nutmeg, some Cinnamon, a Spoonful of Sugar, six Yolks of Eggs, three Whites; mix it all well together, and boil it in a wooden Dish two Hours. Serve it with Sack and Sugar, and Butter melted.

A Curd Pudding.

TAKE the Curd of a Gallon of Milk, and whey it well, and rub it through a Sieve; then take six Eggs, but three Whites, a little thick Cream, three Spoonfuls of Orange-flower-water, one Nutmeg grated, grated Bread and Flour, of each three Spoonfuls, a Pound of Currants, and stoned Raisins, mix all these together; butter a thick Cloth, and tie it up in it: Boil it an Hour: For Sauce, take melted Butter, Orange-flower-water, and Sugar.

A Pudding of a Calf's Liver.

CUT Part of a Calf's Liver into small Dice; mince the rest with Hog's Fat, a third Part as much as Liver; season them with Salt, Pepper, grated Nutmeg, Cloves, and Cinnamon beaten, Cives, and savoury Herbs; mix these with six Yolks of raw Eggs, and a Quart of Cream, or more, according as you see Occasion; put them into Guts as you do Marrow-Puddings, and boil them in White Wine, with Salt and Bay Leaves, over a slack Fire; let them cool in the Liquor they are boiled in, and when you use them, broil them, and serve them up hot.

A Cream Pudding.

TAKE a Quart of Cream, and boil it with Mace, Nutmeg, and Ginger quartered, put to it eight Eggs, and but four Whites, a Pound of Almonds blanch'd, beaten, and strained in with the Cream, a little Rose-water, Sugar, and a Spoonful of fine Flour; then take a thick Napkin, wet it, and flour it well, then tie the Pudding up in it, and boil it Half an Hour; make Sauce for it with Sack, Sugar, and Butter beat up thick, together with the Yolk of an Egg, then blanch some Almonds, slice them, and stick the Pudding with them very thick, and scrape Sugar on it.

A Pud-

A Pudding of Herbs.

YOU must steep a Penny White-loaf in a Quart of Cream, or Milk, with only eight Yolks of Eggs, some Currants, Sugar, Cloves, beaten Mace, Dates, Juice of Spinach, Saffron, Cinnamon, Nutmeg, sweet Marjoram, Thyme, Savoury, Pennyroyal, minced very small, and some Salt, boil it with Beef-sewet or Marrow.

Another.

TAKE of Parsley, Thyme, and sweet Marjoram, all together a good Handful, but the greatest Part must be Parsley; then take the same Quantity of grated Bread as you have of minced Herbs, and of Beef-sewet you must have the same; mix all these together very fine, with three Eggs, and wet with some Milk; put in Salt and Nutmeg, and a few Marigold-flowers, and mince every thing very small, then add Sugar, and boil it in a Cloth.

A Hasty-Pudding.

BREAK an Egg into fine Flour, and with your Hand work up what you can into as stiff a Paste as is possible; then mince it as small as Herbs for the Pot, as small as if it were to be sifted; then set a Quart of Milk a boiling, and put in your Paste so cut as before-mentioned; put in a little Salt, some beaten Cinnamon, and Sugar, a Piece of Butter as big as a Walnut, and keep it stirring all one Way, till it is as thick as you would have it, and then stir in such another Piece of Butter; and when it is in the Dish, stick it all over with little Bits of Butter.

Another.

TAKE three Pints of Cream, a Pint and Half of Milk, season it with Salt, and sweeten it with a Pound and Half of Loaf-sugar, make them boil; then put in fine Flour, keeping it continually stirring while you strew in the Flour, and till it is both thick enough and boiled enough; then pour it out, stick the Top full of fresh Butter, sift over it some Sugar, and serve it up.

You may also eat it with Sack, or with Cream, or with both mixed together.

Another.

Another.

TAKE a Pint of Milk, and put to it a Handful of Raisins of the Sun, as many Currants; then take the Crumb of a Roll, and grate into it, put in a little Flour and Nutmeg, and let all boil a Quarter of an Hour; put in a Piece of Butter in the Boiling, and dish it with a Piece of Butter laid up and down upon it.

To make an Oatmeal Hasty Pudding.

TAKE a Quart of Water, or Milk, set it on to boil, put in a Piece of Butter, and some Salt; when it boils, stir in some fine Oatmeal as you do the Flour, till it is of a good Thickness. Let it boil a few Minutes, pour it in your Dish, and stick Pieces of Butter in it: Or eat it with Wine and Sugar, or Ale and Sugar, or Cream, or new Milk. This is best made with *Scotch* Oatmeal.

To make Hasty Puddings, to boil in Custard Dishes.

TAKE near a Quart of Milk, put to it four Spoonfuls of Flour; mix it well together, and set it over the Fire, and boil it into a smooth Hasty Pudding; sweeten it to your Taste, grate Nutmeg in it, and when it is almost cold, beat five Eggs very well, and stir into it; then butter your Custard-cups, put in your Stuff, and tie them over with a Cloth, put them in the Pot when the Water boils, and let them boil something more than Half an Hour; pour on them melted Butter.

To make Hasty Pudding in a Bag.

YOU may boil a Pint of thick Cream with a Spoonful of Flour, season it with Nutmeg, Sugar, and Salt, wet the Cloth, and flour it, then pour in the Cream, being hot, into the Cloth, and when it has boiled, butter it as a Hasty Pudding. If it be well made, it will be as good as a Custard.

A stewed Pudding.

YOU must grate a Two-penny Loaf, and mix it with Half a Pound of Beef-sweet, finely shred, and three Quarters of a Pound of Currants, and a Quarter of a Pound of Sugar, a little Cloves, Mace, and Nutmeg; then beat five or six Eggs, with three or four Spoonfuls of Rose-water, and beat all

all together, and make them up in little round Balls, the Bigness of an Egg, some round, and some long, in the Fashion of an Egg; then put a Pound of Butter in a Pewter-Dish, and when it is melted and thorough hot, put in your Puddings, and let them stew till they are brown; turn them, and when they are enough, serve them up with Sack, Butter, and Sugar for Sauce.

To stew Puddings the French Way.

TAKE the Yolks of four Eggs, and the Whites of two, six Spoonfuls of Cream, some grated Nutmeg, a few Cloves and Mace, a Quarter of a Pound of Beef-sewet shred fine, and a Quarter of a Pound of Currants; mix it all together with grated Crumb of Bread, and a little Rose-water; then take a Caul of Veal, and cut it in square Pieces; lay four Spoonfuls of the aforesaid Batter on one Side, then roll it up in the Caul, and tie each End with Thread; you may put three or four of them in a Dish; then take more than Half a Pint of strong Broth, three or four large Blades of Mace, and some Sugar, make these boil over a Chafing-dish of Coals; then put in your Puddings, and when they are enough, take them out of the Cauls, and serve them hot on Sippets, and pour the Broth upon them; garnish your Dish with Slices of Lemon and Barberries.

A fine Biscuit Pudding.

TAKE a Pint of Cream, or Milk, three Penny Naples Biscuits grated; pour your Milk, or Cream, over it hot, and cover it close till it is cold; then put in some Nutmeg grated, the Yolks of four Eggs, and two Whites beaten, a little Orange-flower-water, two Ounces of Powder Sugar, and Half a Spoonful of Flour; mix them well together, and boil it in a China Bason, buttered well on the Inside; tie it in a Cloth well flour'd, and boil it an Hour. Serve it, being turned out of the Bason, with Butter, Sack, and Sugar.

A good Plumb Pudding.

YOU must take a Pound and a Quarter of Beef-sewet, after it is skinn'd, and shred it very fine, then stone three Quarters of a Pound of Raisins, and mix with it, and a grated Nutmeg, a Quarter of a Pound of Sugar, a little Salt, and a little Sack, four Eggs, four Spoonfuls of Milk, and Half a Pound of fine Flour; mix these well together, pretty stiff;

stiff; tie it in a Cloth, and let it boil four Hours. Melt Butter thick for Sauce.

Another Way.

TAKE a Pound of Sewet cut in little Pieces, not too fine, a Pound of Currants, and a Pound of Raisins stoned, eight Eggs, Half the Whites, the Crumb of a Penny-Loaf grated fine, Half a Nutmeg grated, and a Tea-spoonful of beaten Ginger, a little Salt, a Pound of Flour, a Pint of Milk; beat the Eggs first, then Half the Milk, beat them together, and by Degrees stir in the Flour and Bread together, then the Sewet, Spice, and Fruit, and as much Milk as will mix it all well together very thick; boil it five Hours.

Another Way.

SHRED a Pound and Half of Sewet very fine, and sift it; add a Pound and Half of Raisins of the Sun ston'd, six Spoonfuls of Flour, and as many of Sugar, the Yolks of eight Eggs, and the Whites of five, beat the Eggs with a little Salt, tie it up close in a Cloth, and boil it for four or five Hours.

A Plumb Pudding without Sewet.

ONE Pint of Milk, mix it with Flour very thick, six Eggs, four of the Whites left out, Half a Pound of Currants, Half a Pound of Raisins of the Sun, stoned; a little Nutmeg, a little beaten Ginger, two Spoonfuls of Brandy, Half a Spoonful of Rose-water, Half a Pound of melted Butter; mix it well, and boil it two Hours.

A Calf's Foot Pudding.

TAKE two Calf's Feet, shred them very fine, mix them with a Penny white Loaf grated, being scalded with a Pint of Cream; put to it Half a Pound of Beef-sewet shred, eight Eggs, and a Handful of plump'd Currants; season it with sweet Seasoning, Sugar, Sack, and Orange-flower-water, and the Marrow of two Bones; put it in a Veal Caul, being washed over with the Batter of Eggs; then wet a Cloth, and pour it therein, and when the Pot boils, put it in, being tied up close; boil it about two Hours. When it is boil'd, turn it in a Dish, stick on it slic'd Almonds and Citron, then pour on it Sack, Verjuice, and drawn Butter, and scrape on Sugar.

Another

Another Way.

TAKE the Feet, boil them tender, take out all the Bones, and when they are cold shred them very small; take six Eggs, and beat them well, Half a Gill of Cream, and the third Part of the Whites of the Eggs, and some Sugar; put all together, with Half a Nutmeg, and Half a Pound of Currants, and a little Flour; mix it well together, tie it up in a strong Cloth, and let it boil two Hours. Make Sauce of Butter, Vinegar, and Sugar.

A Hunting Pudding.

TAKE a Pound of fine Flour, a Pound of Beef-sweet shredded fine, three Quarters of a Pound of Currants well wash'd and pick'd, a Quarter of a Pound of Raisins stoned and shred, five Eggs, a little Lemon-peel shredded small, Half a Nutmeg grated, a Gill of Cream, a little Salt, about two Spoonfuls of Sugar, and a Spoonful or two of Brandy; mix all well together, and tie it up tight in a Cloth; it will take two Hours boiling; you must have a little White Wine and Butter for Sauce.

Liver Puddings.

WHEN you have grated the Crumb of a Two-penny White-loaf, shred a Pound of Beef-sweet so fine as to go through a Colander; then take a Pound of Hog's Liver boiled, grate and sift it very fine; boil a Quart of Cream or Milk, with a Blade of Mace, and sweeten it with Sugar; grate a Nutmeg, and put to the rest; beat up six Eggs, with the Whites, a little Salt, and a Spoonful of Orange-flower-water; mix all well together, and fill your Skins: If you like Currants, you must plump them before they are put in. You may boil it in a Cloth, and pour Butter over it when you serve it up.

Puddings for little Dishes.

YOU must take a Pint of Cream and boil it, and sit a Half-penny Loaf and pour the Cream hot over it, and cover it close till it is cold; then beat it fine, and grate in Half a large Nutmeg, a Quarter of a Pound of Sugar, the Yolk of four Eggs, but two Whites well beat, beat it all well together. With the Half of this fill four little wooden Dishes, colour one Yellow with Saffron, one Red with Cochineal, Green with the Juice of Spinach, and Blue with Syrup

syrup of Violets; with the rest mix an Ounce of sweet Almonds blanch'd and beat fine; and fill a Dish. Your Dishes must be small, and tie your Covers over very close with Packthread. When your Pot boils, put them in. An Hour will boil them. When enough, turn them out in a Dish, the white one in the Middle, and the four coloured ones round. When they are enough, melt some fresh Butter, with a Glas of Sack, and pour over, and throw Sugar all over the Dish. The white Pudding-dish must be of a larger Size than the rest; and be sure to butter your Dishes well before you put them in, and don't fill them too full.

An Amber Pudding.

WASH the Guts of a Hog very clean, then blanch a Pound and Half of Almonds, beat one Half of them very small, and keep the other Half whole; put the beaten Almonds to two Pounds of Hog's Lard, grate four white Loaves into your Lard and Almonds, and put in also a Pound and Half of fine Sugar, mix all together in a Bason; then scrape Half an Ounce of Ambergrease, and Half a Quarter of an Ounce of *Levant* Musk, bruis'd in a Marble Mortar, with a Quarter of a Pint of Orange-flower-water; mix all these well together, and fill your Hog's Guts with them.

A Cow-Heel Pudding.

AFTER you have cut all the Meat off of a large Cow-Heel but the black Toes, put them away, but mince the rest very small, and shred it over again, with three Quarters of a Pound of Beef-sewet, put to it a Penny-loaf grated, Cloves, Mace, Nutmeg, Sugar, and a little Salt, some Sack, and Rose-water; mix these well together with six raw Eggs well beaten; butter a Cloth, and put it in, and boil it two Hours. For Sauce, melt Butter, Sack, and Sugar.

A Rye-bread Pudding.

TAKE Half a Pound of four Rye-bread grated, Half a Pound of Beef-sewet, finely shred, Half a Pound of Currants, clean washed, Half a Pound of Sugar, a whole Nutmeg grated; mix all well together, with five or six Eggs; butter a Dish; boil it an Hour and a Quarter, and serve it up with melted Butter.

A Custard

A Custard Pudding.

HAVING a Pint of Cream, mix it with six Eggs, well beat, two Spoonfuls of Flour, Half a Nutmeg grated, a little Salt and Sugar to your Taste; butter a Cloth, put it in when the Pot boils; boil it just Half an Hour, melt Butter for Sauce.

Another Way.

TAKE a Pint of Cream, out of which take two or three Spoonfuls, and mix with a Spoonful of fine Flour, set the rest to boil. When it is boiled take it off, and stir in the cold Cream and Flour very well; when it is cool, beat up five Yolks and two Whites of Eggs, and stir in a little Salt and some Nutmeg, and two or three Spoonfuls of Sack, sweeten to your Palate; butter a wooden Bowl, and pour it in, tie a Cloth over it, and boil it Half an Hour. When it is enough, untie the Cloth, turn the Pudding out into your Dish, and pour melted Butter over it.

A Flour Pudding.

TAKE a Quart of Milk, beat up eight Eggs, but four of the Whites, mix with them a Quarter of a Pint of Milk, and stir into that four large Spoonfuls of Flour, beat it well together, boil six bitter Almonds in two Spoonfuls of Water, pour the Water into the Eggs, blanch the Almonds, and beat them fine in a Mortar; then mix them in with Half a large Nutmeg, and a Tea-spoonful of Salt; then mix in the rest of the Milk, flour your Cloth well, and boil it an Hour, pour melted Butter over it, and Sugar, if you like it, thrown all over.

To make a Batter Pudding.

TAKE a Quart of Milk, beat up six Eggs, Half the Whites, mix as before six Spoonfuls of Flour, a Tea-spoonful of Salt, and one of beaten Ginger; then mix all together, and boil it an Hour and a Quarter; pour melted Butter over it. You may put in eight Eggs, if you have Plenty for Change, and Half a Pound of Prunells, or Currants.

To make a Batter Pudding without Eggs.

TAKE a Quart of Milk, mix six Spoonfuls of Flour with a little of the Milk first, a Tea-spoonful of Salt,

two

two Tea-spoonfuls of beaten Ginger, and two of the Tincture of Saffron; then mix all together, and boil it an Hour, You may add Fruit as you think proper.

To make an Apple Pudding.

MAKE a good Puff-paste, roll it out Half an Inch thick, pare your Apples, and core them, enough to fill the Crust, and close it up, tie it in a Cloth, and boil it; if a small Pudding, two Hours; if a large one, three or four Hours. When it is enough, turn it into your Dish, cut a Piece of the Crust out of the Top, butter and sugar it to your Palate; lay on the Crust again, and send it to Table hot. A Pear Pudding make the same Way. And thus you may make a Damson Pudding, or any Sort of Plumbs, Apricots, Cherries, Raspberries, Currants, Gooseberries, or Mulberries, and are very fine.

A Shaking Pudding with Almonds.

BOIL a Pint of Cream with a Blade of Mace; strew it over with some beaten Almonds, a little Orange-flower-water, or Rose-water; then take four Eggs, leave out two Whites, strain the Cream, Eggs and Almonds together; then take some Sugar and sweeten it, and thicken it with grated Bread or Biscuit; then take a Cloth, and rub it with Flour, and tie it up, and dip it into Rose-water; then boil it, and when it is boiled, eat it with Butter, Sugar, and White Wine, stick it with blanched Almonds; so serve it.

To make Blood Puddings.

BOIL a Quart of Oatmeal in a Quart of Milk, and let it stand till the next Morning to swell; then having shred a Pound and a Half of Beef-sewet, season it with Salt and Pepper, a little Thyme, Parsley, and Penny-royal, of each a Handful, shred very small, mix these with your Oatmeal and Milk, and add a Pint of Cream, and three Pints of the Blood of a Hog or Sheep; when these are all well mixed together, warm them over the Fire a little, and having Ox Guts, or Hog's Guts, very well cleaned, and the Insides turned out, then make a small Funnel that will hold a Quarter of a Pint, with a Tail about five Inches long, all of a Wideness, so that it can easily go into the Guts. Cut the Guts a Yard long, and fill them with your Ingredients, tie them a Span long, and two Ends of that Span ty'd together; then tie in the Middle of the Span the two Ends, and so you will have two Puddings

things in each Piece; do not fill them too full, but let them be lank; then put them over the Fire, and let them boil for a Quarter of an Hour; then take them out, and lay them in a Colander to cool. They will keep a good while. About an Hour before you would use them, put them into a Stew-pan with a little Butter, then fry or boil them; prick them as they boil to keep them from breaking; you may mix Half these, and Half white in Marrow Puddings, or Almond Puddings in Skins, for a Dish of the second Course.

A Steak Pudding.

MAKE a good Crust with Sewet shred fine, and Flour, and mix it up with cold Water. Season it with a little Salt, and make a pretty stiff Crust, about two Pounds of Sewet to a Quarter of a Peck of Flour. Let your Steaks be either Beef or Mutton, well seasoned with Pepper and Salt, make it up as you do an Apple-pudding, tie it in a Cloth, and put it into the Water boiling. If it be a large Pudding, it will take five Hours; if a small one, three Hours. This is the best Crust for an Apple-pudding; Pigeons, Sparrows, or what other Birds you please, eat well this Way.

A Pruant Pudding.

TAKE a Quart of Milk, beat six Eggs, Half the Whites, with Half a Pint of the Milk, and four Spoonfuls of Flour, a little Salt, and two Spoonfuls of beaten Ginger; then by Degrees mix in all the Milk, and a Pound of Prunts, tie it in a Cloth, boil it an Hour, melt Butter and pour over it. Damsons eat well done this Way instead of Prunts.

A Potatoe Pudding.

BOIL two Pounds of Potatoes, then beat them in a Mortar fine, beat in Half a Pound of melted Butter, then boil it Half an Hour, pour melted Butter over it, with a Glas of White Wine, or the Juice of *Seville* Orange, and throw Sugar all over the Pudding and Dish when you serve it up.

Turkey or Capons in Guts.

AFTER you have roasted a Turkey or Capon, or both, according to the Quantity of Puddings you would make, cut out the Breasts, and mince them very small; then cut some Hog's Fat very thin, and put all this into a Sauce-pan with two Onions roasted, and then pounded in a Mortar, a little
savoury

favoury Herbs, and some shred Parsley; season all this with the usual Spices, add to it the Whites of two or three Eggs beaten: Next take a Quart of Milk, and having beaten up in it the Yolks of a Dozen Eggs, set it over a Stove, and boil it to a Cream, taking care that it does not curdle; then mix the Whole together, and warm it over the Fire, so put it into Guts; then blanch them off in Water and Milk, with some sliced Onion. When you would serve them up, lay a Sheet of Paper, rubbed over with Hog's Lard, or other Grease, upon a Gridiron, and the Puddings upon the Paper, so broil them over a slack Fire for fear they should break.

Puddings of Fowls Livers.

MINCE a Quarter of a Pound of Hog's Fat very small, with one Pound of Fowls Livers, and one Pound of the Flesh of Capon; season all this with favoury Herbs, Cives, Salt, Pepper, grated Nutmeg, pounded Cloves, and Cinnamon; add to it the Yolks of six raw Eggs, and a Quart of Cream, or rather more, as you see Occasion; put it into Guts, then boil these Puddings in Milk, with some Salt, and sliced Lemon: Broil them as in the last Receipt, and serve them with the Juice of Orange.

A Pear Pudding.

TAKE a Capon, half roast it, take the Meat from the Bones, shred it small with Sewet, add to it Half the Quantity of grated Bread, a Couple of Spoonfuls of Flour, Sugar, Cloves, Mace, and Nutmeg beaten, according to Discretion; add Half a Pound of Currants, the Pulp of Half a Dozen Pears baked, the Yolks of a Couple of Eggs, and as much Cream as will make it into a Paste; then make it up into the Shape of a Pear, and stick a small Stick of Cinnamon in the small End for a Stalk, and a Clove in the Top.

Marrow Puddings in Skins.

CUT the Crumbs of four *French* Rolls into Slices, and put them in a Sauce-pan, with Half a Pound of coarse Biscuit; then set over the Fire two Quarts of Milk, make it Blood warm, pour it on your Bread, and rub it through a Colander. Take a Pound of Marrow and mince it, put to it five Eggs, beaten up very fine, and strained thro' a Strainer, or Cloth, to keep out the Treads; then mix the Marrow, beaten Eggs, and Bread, all together. Season the Whole with
Sugar

Sugar according to your Liking, as you do another Pudding, scrape in Half a Nutmeg, add two or three Spoonfuls of Rose-water, a Quarter of a Pound of Almonds, beaten as fine as a Paste, in a marble Mortar, with a little Salt; mix all these Ingredients very fine together; then have small Ox Guts, very well cleaned, and the Insides turn'd out: Make a small Funnel that will hold a Quarter of a Pint, with a Tail about five Inches long, all of a Wideness, so that it can easily go into the Guts; the Mouth of the Funnel must not be above two Inches deep, because you must thrust your Meat through with your Thumb into the Guts. Cut the Guts a Yard long, and fill them with your Ingredients; tie them in Span-long, the two Ends of that Span-long tied together: Then tie in the Middle of the Spans the two Ends, so that you will have two Puddings in each Piece; take Care to keep them lank, not filling them too full; put them over the Fire in a large Sauce-pan of Water, and boil them gently a Quarter of an Hour, turning them with your Skimmer, that the Marrow rise not to one Side; then take them out, lay them on a Colander 'till cold, but turn them in the Cooling. In the Winter they will keep a Week or more, but in the Summer not above three Days or four; therefore, take Care to make your Quantity according to your Occasion. About an Hour before you want them, place them in a Stew-pan with a little Butter, put them over the Fire 'till they fry as yellow as Gold; when one Side is yellow, turn the other down, or you may put them in the Mouth of an Oven. When you serve, cut them afunder. They are proper for a little Dish, or Plate, for a second Course.

They will be proper likewise for garnishing a boiled Pudding, or Fricasey of Chickens, for the first Course.

Lady Sundon's Marrow Puddings, which were made for Queen Caroline.

TAKE a Pound of *Naples* Biscuit grated, seven Ounces of sweet Almonds, blanch'd and beaten with a little Rose-water, Half a Pound of Marrow, twelve Eggs, and Half the Whites, Cream to make them of a good Thickness, Sack and Sugar to your Taste, boil the Cream with Nutmeg, and a little Cinnamon, put in some grated Nutmeg, a little Salt and Rose-water; when these Ingredients are well mix'd together, rinse your Skins in Rose-water, and let them be first made perfectly clean, and then fill them; you must lay your Marrow in Water to take out the Blood, and you may mince

very small, and mix it with the other Ingredients, or keep separate; and put it in Pieces of what Size you please, when you fill your Skins.

An Oatmeal Pudding.

A Pint of Oatmeal once cut, a Pound of Sewet shred fine, the like Quantity of Currants, and Half as many Raisins being got, mix all together with a little Salt; then tie it in a Cloth, allowing Room for its Swelling, and put it into boiling Water, and let it boil three Hours.

Almond Puddings in Skins.

GET two Pounds of Beef-sewet, or Marrow, shred very small, and a Pound and Half of Almonds blanch'd, and beaten very small with Rose-water; one Pound of grated Bread, a Pound and a Quarter of fine Sugar, a little Salt, one Ounce of Mace, Nutmeg, and Cinnamon, twelve Yolks of Eggs, four Whites, a Pint of Sack, a Pint and Half of thick Cream, some Rose and Orange-flower-water; boil the Cream, and tie a little Saffron in a Rag, and dip it in the Cream to colour it. First beat your Eggs very well, then stir in your Almonds; then the Spice and Salt, and Sewet, and then mix all your Ingredients together; fill your Guts but Half full, put some Bits of Citron in the Guts as you fill them. Tie them up, and boil them about a Quarter of an Hour.

Another Way for an Almond Pudding.

BEAT a Pound of sweet Almonds as small as possible, with three Spoonfuls of Rose-water, and a Gill of Sack, or White Wine, and mix in Half a Pound of fresh Butter melted, with five Yolks of Eggs and two Whites, a Quart of Cream, a Quarter of a Pound of Sugar, Half a Nutmeg grated, one Spoonful of Flour, and three Spoonfuls of Crumbs of White Bread; mix all well together, and boil it. It will take Half an Hour's boiling.

White Puddings with Currants.

TO three Pounds of grated Bread take four Pounds of Beef-sewet finely shred, two Pounds of Currants, cloves, Mace, and Cinnamon, of each Half an Ounce, finely beaten, a little Salt, a Pound and Half of Sugar, a Pint of Sack, a Quart of Cream, a little Rose-water, twenty Eggs well beaten, but Half the Whites; mix all these well together, and

and fill the Guts Half full : Boil them a little, and prick them as they boil, to keep them from breaking. Take them up on clean Cloths.

Black Puddings.

BOIL all the Hog's Haslet in about four or five Gallons of Water 'till it is very tender, then take out all the Meat, and in that Liquor steep near a Peck of Grotts, put in the Grotts as it boils, and let them boil a Quarter of an Hour, then take the Pot off the Fire, and cover it up very close, and let it stand five or six Hours ; chop two or three Handfuls of Thyme, a little Savoury, some Parsley, and Penny-royal, some Cloves and Mace beaten, and a Handful of Salt ; then mix all these with Half the Grotts, and two Quarts of Blood, put in most of the Leaf of the Hog ; cut it in square Bits like Dice, and some in long Bits ; fill your Guts, and put in the Fat as you like it ; fill the Guts three Quarters full, put your Puddings into a Kettle of boiling Water, let them boil an Hour, and prick them with a Pin to keep them from breaking. Lay them on clean Straw when you take them up.

The other Half of the Grotts you may make into white Puddings for the Family ; chop all the Meat small, and shred two Handfuls of Sage very fine, an Ounce of Cloves and Mace finely beaten, and some Salt ; work all together very well with a little Flour, and put it into the large Guts ; boil them about an Hour, and keep them and the Black Puddings near the Fire 'till used.

Another Way.

PUT to Half a Pint of Oatmeal eight Pints of new Milk, steep it all Night, or boil it to the Thickness of Pudding ; then put to it eight Pints of grated Bread, and four Eggs, a little Salt, Cloves and Mace, some Sage, and Penny-royal, and some sweet Herbs, mix them together ; then take a Pint and a Half of Blood, and strain it into it, and if it be not soft enough, put in some more Milk, with Half a Pound of Beef-sweet finely shred, one Pound and a Half of Lard cut into long Pieces ; fill them, and give them a Boil, then take them up, and prick them with a Pin, and put them in again, boiling them enough. You may put Cream instead of Milk.

Another Way.

PUT in a Stew-pan some Hog's Blood, a little Milk, and a Ladleful of fat Broth ; then cut a sufficient Quantity of thin Slices of Hog's Fat, with some Parsley, Cives, and sweet

Herbs

Herbs cut small ; put the Whole into your Stew-pan, season with Salt, Pepper, Spice, and Onions, done in hot Ashes, and cut small ; mix this with your Blood, then make your puddings as big as you please : Your Guts being well cleansed, scraped, and scalded, blanch them in hot Water, and prick them with a Pin ; and if you see the Fat come out, they are blanch'd enough ; then take them out of the Water, broil them, and serve them up hot.

Another Way.

FIRST, before you kill your Hog, get a Peck of Groats, and boil them Half an Hour in Water, then drain them, and put them into a clean Tub or large Pan, then kill your Hog, and save two Quarts of the Blood of the Hog, and keep stirring it till the Blood is quite cold ; then mix it with your Groats, and stir them well together. Season with a large Spoonful of Salt, a Quarter of an Ounce of Cloves, Mace, and Nutmeg together, an equal Quantity of each ; dry it, and beat it well, and mix in ; take a little Winter-savoury, sweet Marjoram, and Thyme, and Pennyroyal stripped off the stalks, and chopped very fine, just enough to season them, and to give them a Flavour, but no more. The next Day, take the Leaf off the Hog, and cut into Dice, scrape and wash the Guts very clean, then tie one End, and begin to fill them ; mix in the Fat as you fill them, and be sure to put a good deal of Fat, fill the Skins three Parts full, tie the other End, and make your Puddings what Length you please ; prick them with a Pin, and put them into a Kettle of boiling Water. Boil them very softly an Hour, then take them out, and lay them on clean Straw.

In Scotland they make a Pudding with the Blood of a Goose, strip off the Head, and save the Blood ; stir it till it is cold, then mix it with Groats, and Spice, Salt, and sweet Herbs according to their Fancy, and some Beef-suet chopped. Take the Skin of the Neck, pull out the Wind pipe and wash it, and fill the Skin. Tie it at both Ends ; so make a Pye of the Gibblets, and lay the Pudding in the Middle.

Another Way.

WHEN you catch the Blood from the Hog, sprinkle a Handful of Salt into it, to prevent the Blood from coagulating : To two Quarts of Blood put a Quarter of a Peck of Oatmeal once cut, then boil a Quart of Milk, and put in a Crumb of a Penny-loaf : And after it is cold, put it to

the Blood, and stir it all together; then put in Half an Ounce of *Jamaica* Spice, and a whole Nutmeg beat together, stir in a large Handful of Pennyroyal, and sweet Marjoram cut small. When you fill your Gut, have by you Hog's Lard, cut in Dice, and mix it with the other Ingredients as you fill the Gut: After you have made as many Links as you design, tie them up in Bunches, then put them into a Kettle of boiling Water, and let them boil Half an Hour; observe that you prick the Links with a Pin, and take care you breathe not in the Kettle, for, if you do, they will burst. After which, hang them in a Chimney, and they will keep good a Fortnight.

Lady Sundon's Black Puddings made for Queen Caroline.

TAKE the smallest Oatmeal and soak it in Hog's Blood, then put to it a Quart of Cream, or more, as your Quantity requires, and grate as much Crumb of Bread as will make it of a proper Thickness, and mince in the Marrow of three Bones, and put in Leeks and Pennyroyal shred very fine, and break in the Yolks of six Eggs, and three Whites, put in Salt and fine Spice, and some of the Hog's Leaf cut in small square Bits; mix all these well together, and so fill your Guts. As you bleed your Hog, stir the Blood all the while, and put in a large Spoonful of Salt, and keep stirring it till it is cold, then strain it through a Sieve for Use. Wash the small Guts of your Hog very clean, and rinse them in several Waters; and as they stand shift the Water often, and when you fill them, wash them in Rose water.

Black Puddings the Shropshire Way.

TAKE the Blood hot from the Hog, beat it, and strain it well, and put Oatmeal to it before it be quite cold, then the Night before you make your Puddings, steep some Groats in Milk, and mix them with the Blood and Oatmeal, add all Sorts of sweet Herbs, good Store of Pennyroyal and Leek-blades; chop your Herbs very fine, and put them to the rest; then break two or three Eggs into it, some sweet Fennel-seeds, and Pepper bruised, with Salt to your Taste, mix them well together, and put in as much Hog's Fat as you think proper; if you think your Stuff is too dry, put in some warm Milk to moisten it, so fill your Skins.

To make Almond Hog's Puddings.

TAKE two Pounds of Beef-sewet, or Marrow, shred very small, and a Pound and Half of Almonds blanch'd, and beaten very fine with Rose-water, one Pound of grated Bread, a Pound and Quarter of fine Sugar, a little Salt, Half Ounce of Mace, Nutmeg, and Cinnamon together, twelve Yolks of Eggs, four Whites, a Pint of Sack, a Pint and Half thick Cream, some Rose or Orange-flower-water; boil the Cream, and tie the Saffron in a Bag, and dip in the Cream colour it. First beat your Eggs very well, then stir in your Almonds, then the Spice, the Salt and Sewet, and mix your Ingredients together; fill your Guts but half full, put some Bits of Citron in the Guts as you fill them, tie them up, and boil them a Quarter of an Hour.

Another Way.

TAKE a Pound of Beef-marrow chopped fine, Half a Pound of sweet Almonds blanch'd, and beat fine, with a little Orange-flower or Rose-water, Half a Pound of Crumb of Bread grated fine, Half a Pound of Currants clean washed and pick'd, a Quarter of a Pound of fine Sugar, a Quarter an Ounce of Mace, Nutmeg and Cinnamon together, of each an equal Quantity, and Half a Pint of Sack; mix all together, with Half a Pint of good Cream, and the Yolks of four Eggs. Fill your Guts half full, tie them up, and boil them a Quarter of an Hour. You may leave out the Currants for Change; but then you must add a Quarter of a Pound more of Sugar.

Another Way.

HALF a Pint of Cream, a Quarter of a Pound of Sugar, a Quarter of a Pound of Currants, and the Crumb of a Halfpenny Roll grated fine, six large Pippins par'd and chop'd fine, a Gill of Sack, or two Spoonfuls of Rose-water, bitter Almonds blanch'd and beat fine, the Yolks of two Eggs, and one White, beat fine; mix all together, and fill your Guts better than Half full, and boil them a Quarter of an Hour.

To make Hog's Puddings with Currants.

TAKE three Pounds of grated Bread to four Pounds of Beef-sewet finely shred, two Pounds of Currants, clean washed and washed, Cloves, Mace, and Cinnamon, of each

Half an Ounce, finely beaten, a little Salt, a Pound and Half of Sugar, a Pint of Sack, a Quart of Cream, a little Rose-water, twenty Eggs well beaten, but Half the Whites; mix all these well together, and fill the Guts half full, boil them a little, and prick them as they boil, to keep them from breaking the Guts. Take them up upon clean Cloths, then lay them on your Dish; or when you use them, boil them a few Minutes, or eat them cold.

Hog's Chitterlings, or Andouilles.

HAVING the large Gut of a Hog, cleanse it well and put it to soak a Day or two in Water, and then blanch it in hot Water, with a little Salt, Slices of Onions, and some Slices of Lemon; then put it in fresh Water, take it out again a little while, cut it on a Table into Pieces, according to the Length you would have your Puddings, then dip them in White Wine for a little while, to take off the ill Scent; cut some Fat off the Hog's Belly into Slices, the Length you will make your Puddings, and some Lean into the same Slices, and season them well; then put them on a limber Skewer, and slide them through your Gut, and when your Skewer is quite in it, tie up both Ends with Packthread. Your *Andouilles*, or Puddings, being thus formed, put them in a Kettle with Water, Onion shred, Cloves, and two Bay-leaves; let them boil slowly, skim them well, and put in a Quart of Milk; let these Puddings grow cold in the same Liquor they are boiled in, then take them out, and take care not to break them; they may be broiled on Paper, and served up immediately.

A Lent Pudding.

TAKE a Quart of Cream, boil it a little with two or three Blades of Mace; take it off the Fire, put in the Yolks of eight Eggs, and the Whites of but four, Half a Pound of Raisins of the Sun stoned and slit, and Half a Pound of Sugar, and a Piece of Butter; stir all well together, then wet a linnen Cloth in Milk or cold Water, butter it on the Inside, and strew it with Flour; then put in the Composition of the Pudding, tie it up close, and boil it; serve it up with melted Butter and Sugar.

Noddy Puddings,

FIRST blanch some Almonds, beat them fine, with a little Rose-water, strain them through a Cloth with some Cream, boil it up, then let it stand till it is almost cold again.

When beat some Eggs, sweeten them with Sugar and Rose-water, tie them up in little Bags; boil them in Water for half an Hour; make a Sauce for them with melted Butter, Rose-water, and Sugar.

A rare Pudding either to bake or boil.

HAVING beat a Pound of Almonds very fine, with Rose-water and Cream, add the Yolks of five, and the Whites of but two Eggs, and a Pound of Beef-sweet minced very fine; make it as thin as Batter for Fritters, mixing it with Cream; season it with Salt, Sugar, and Mace; when bake it, or boil it, as you please, strew Sugar over it, and serve it up.

A Spoonful Pudding.

TAKE a Spoonful of Flour, a Spoonful of Cream, or Milk, one Egg, some Nutmeg and Ginger, with a few Currants if you will; mix all together; then put it into a little round wooden Dish, tie it in a Cloth, and boil it Half an Hour: Serve it with melted Butter and Sugar. After the same Manner you may make several.

A colouring Liquor for Puddings.

BEAT an Ounce of Cochineal very fine, put it in a Pint of Water in a Sauce-pan, and a Quarter of an Ounce of Roach-Allum; boil it till the Goodness is out; strain it into a Phial, with two Ounces of fine Sugar, and it will keep at least six Months.

To make Norfolk Links.

TAKE the tenderest Part of Pig-pork, full as much Fat as Lean, shred it very small, and season with Pepper, Salt, Nutmeg, Thyme, and a good deal of Sage shred small, rub the Seasoning well into the Meat, then let your Guts be well scoured with Salt and Water, so fill them with your Meat.

Rules to be observed in making Puddings, &c.

IN boiled Puddings, take great Care the Bag or Cloth be very clean, and not soapy, and dipped in hot Water, and then well flour'd. If a Bread-Pudding, tie it loose; if a Batter-Pudding, tie it close; and be sure the Water boils when you put the Pudding in, and you should move the Puddings in the Pot now and then, for fear they stick. When you make

a Batter-pudding, first mix the Flour well with a little Milk, then put in the Ingredients by Degrees, and it will be smooth and not have Lumps; but for a plain Batter-pudding, the best Way is to strain it through a coarse Hair-sieve, that it may neither have Lumps, nor the Treadles of the Eggs: And all other Puddings, strain the Eggs when they are beat. If you boil them in wooden Bowls, or *China* Dishes, butter the Inside before you put in your Batter: And all bak'd Puddings, butter the Pan or Dish before the Pudding is put in.

Observe always in boiling Puddings, that the Water boils before you put them into the Pot, and have ready, when they are boiled, a Pan of clean cold Water, just give your Pudding one Dip in, then untie the Cloth, and it will turn out without sticking to the Cloth.

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To make Yeast Dumplings.

FIRST make a light Dough, as for Bread, with Flour, Water, Salt, and Yeast, cover it with a Cloth, and set it before the Fire for Half an Hour; then have a Sauce-pan of Water on the Fire, and when it boils, take the Dough, and make it into little round Balls, as big as a large Hen's Egg; then flat them with your Hand, and put them into the boiling Water; a few Minutes boils them. Take great Care they don't fall to the Bottom of the Pot or Sauce-pan, for then they will be heavy; and be sure to keep the Water boiling all the Time. When they are enough, take them up, (which they will be in ten Minutes or less) lay them in your Dish, and have melted Butter in a Cup. As good a Way as any to save Trouble, is to send to the Baker's for Half a Quartern of Dough, (which will make a great many) and then you have only the Trouble of boiling it.

To make Norfolk Dumplings.

MIX a good thick Batter, as for Pancakes, take Half a Pint of Milk, two Eggs, a little Salt, and make it into a Batter with Flour. Have ready a clean Sauce-pan of Water boiling, into which drop this Batter. Be sure the Water boils fast, and two or three Minutes will boil them; then throw them into a Sieve to drain the Water away, then turn them into a Dish, and stir a Lump of fresh Butter into them; eat them hot, and they are very good.

To make Hard Dumplings.

MIX Flour and Water, with a little Salt, like a Paste, roll them in Balls as big as a Turkey's Egg, roll them in a little Flour, have the Water boiling, throw them in the Water, and Half an Hour will boil them. They are best boiled with a good Piece of Beef. You may add for Change a few Currants; have melted Butter in a Cup.

Another Way.

RUB into your Flour first a good Piece of Butter, then make it like a Crust for a Pye; make them up, and boil them as above.

Apple Dumplings.

MAKE a good Puff-paste, pare some large Apples, cut them in Quarters, and take out the Cores very nicely; take a Piece of Crust, and roll it round, enough for one Apple; if they are big they will not look pretty, so roll the Crust round each Apple, and make them round like a Ball, with a little Flour in your Hand. Have a Pot of Water boiling, take a clean Cloth, dip it in the Water, and shake Flour over it. Tie each Dumpling by itself, and put them in the Water boiling, which keep boiling all the Time; and if your Crust is light and good, and the Apples not too large, Half an Hour will boil them; but if the Apples be large, they will take an Hour's boiling. When they are enough, take them up, and lay them in a Dish; throw fine Sugar all over them, and send them to Table. Have good fresh Butter melted in a Cup, and fine beaten Sugar in a Saucer.

Another Way.

MAKE a good Puff-paste, roll it out a little thicker than a Crown-piece, pare some large Apples, and roll every Apple in a Piece of this Paste, tie them close in a Cloth separate, boil them an Hour, cut a little Piece of the Top off, and take out the Core, take a Tea-spoonful of Lemon-peel shred as fine as possible; just give it a Boil in two Spoonfuls of Rose or Orange-flower-water. In each Dumpling put a Tea-spoonful of this Liquor, and sweeten the Apple with fine Sugar, and pour in some melted Butter, and lay on your Piece of Crust again. Lay them in your Dish, and throw fine Sugar over them.

Another Way.

PARE and core your Apples, and cut them in small Pieces. Then pare and core a Quince, and with a large Grater, grate it into your Apples; you must never slice in your Quince, for it is of a tough Nature, and will not boil under twice the Time that Apples will. Then make a Puff-paste with Butter roll'd in Flour, roll your Paste into the Sizes you would have your Dumplings; put your Apples in them, and then roll them up, and tie each in a Cloth well flour'd, and boil them. When they are enough, take them out of the Cloths, lay them in your Dish, cut off the Tops of each Dumpling, and put in Butter and Sugar, stirring it in well, and then cover them with their Tops, and serve them.

To make a Florendine.

TAKE two Pounds of Cheefe Curds, a Pound of blanch'd Almonds finely pounded, Half a Pound of Currants, a little Rose-water, and Sugar to your Palate; mingle these well together with some Spinach stewed, and cut small. Lay Puff-paste on the Top and Bottom of the Dish, and bake it in an Oven moderately heated.

A Florendine of Oranges, or Apples.

CUT Half a Dozen of *Seville* Oranges in two, save the Juice, take out the Pulp, and lay them in Water for twenty-four Hours, shift them three or four Times; then boil them in three or four Waters, in the fourth put to them a Pound of fine Sugar and their Juice: Boil them to a Syrup in an earthen Pipkin. When you use them, cut them in thin Slices. To ten Pippins pared, quartered, and boiled up in Water and Sugar, put two of these Oranges, lay them on a Puff-paste in a Dish, and cover it with a cut Lid, and garnish the Rims.

A Florendine of Currants and Apples is made the same Way.

A Florendine of Rice.

BOIL Half a Pound of Rice in Water till it is very tender, then put to it a Quart of Milk, or Cream, boil it till it is thick, and season it with sweet Spice and Sugar, beat eight Eggs very well, and mix with it; add to it Half a Pound of Currants, Half a Pound of Butter, and the Marrow of two Bones, three grated Biscuits, Sack, and Orange-flower-water; having

having covered your Dish with Puff-paste, put in your Mixture and bake it.

Another Way.

BOIL eight Ounces of Rice thick and tender in Milk, mix ten Ounces of fresh Butter, a little beaten Mace, Cinnamon, and Salt, a Pint of Cream, and when cold a Glass of Sack, six Yolks of Eggs, eight Ounces of candy'd Lemon and Citron shred fine, a Spoonful of Orange-water, another of Rose-water, and eight Ounces of Currants, sweeten it with fine Sugar; then put a little Paste at the Bottom of your Dish, put it in, and cover it with Puff-paste, or Paste-royal; then bake it, and serve it hot. Dust on fine Sugar.

A Florendine Magistral.

CUT thin Slices of a Leg of Veal, like *Scotch* Collops, beat them with a Knife on both Sides; season them with Salt, Pepper, Cloves, and Mace. Cut as many thin Slices of fat Bacon, roll them up, and put them into your Pye-dish. Add two or three Shalots, and two or three Anchovies, some Oysters, and forty or fifty Force-meat Balls, and Lemon pared and sliced; put in a Quarter of a Pint of Gravy, Half a Pint of strong Broth, and Half a Pint of White Wine; cover it with Puff-paste, and bake it.

A Steak Florendine.

TAKE a Leg or a Neck of Mutton, cut it into Steaks; season it with Nutmeg, Pepper, and Salt; put it into a Dish with three or four Shalots, a Bunch of sweet Herbs, two or three Anchovies, twenty Balls of Force-meat, Half a Pint of Claret, as much Water; put in Half a Pound of Butter; cover it with Puff-paste; so bake it.

A Florendine of a Kidney of Veal.

YOU must shred the Kidney, Fat and all, with a little Spinach, Parsley, and Lettuce, three Pippins, and some candy'd Orange-peel; season with Spice and Sugar; put in a good Handful of Currants, two or three grated Biscuits, Canary, Orange-flower-water, and two or three Eggs; mix them well together, put them into a Dish covered with Puff-paste, lay on a cat Lid, and garnish the Rim.

Another Way.

MINCE the Kidney of a Loin of Veal, Fat and all, very fine, then mince a few Herbs and put to it, and add a few Currants, season it with Cloves, Mace, and a little Salt, the Yolks of three or four Eggs, and a Handful of grated Bread, a Pippin or two chopp'd, some candy'd Lemon-peel minced small, Sack, Sugar, and Orange-flower-water; put a Sheet of Puff-paste at the Bottom of your Dish, and pour your Ingredients over it, and cover it with a cut Lid; when baked, scrape Sugar on it, and serve it up.

To make a Florendine of Eggs.

BOIL twenty Eggs hard, mince them small with two Pounds of Beef-sewet, season these with a Quarter of an Ounce of Cloves and Mace, a Nutmeg, and a Quarter of an Ounce of Cinnamon finely powdered; put to them a Quarter of a Pound of Dates minced small, a Pound and Half of Currants, and Half a Pound of fine Sugar; mince some Lemon-peel small; mix all well together, with a Quarter of a Pint of Rose-water, and some Salt, put it into your Dish, and bake it; when it is drawn, heat a little Water, beat up Half a Pound of Butter thick, sweeten with a Quarter of a Pound of Sugar, squeeze in the Juice of a Lemon, pour them on it, and serve it up.

An Almond Florendine.

GET a Pound of Almonds blanched and beaten in a Mortar, with a little Orange-flower-water; take the Yolks and Half the Whites of eight Eggs, beat with a Quarter of Pint of Sack, Half a Pint of Cream, Half a Pound of fresh Butter melted, a Pound of Currants, as much Sugar as will sweeten it to your Taste, a Quarter of a Pound of Marrow season'd with beaten Cloves, Mace, and Nutmeg; you may put in candy'd Lemon and Citron-peel; mix it well together, make Puff-paste on the Top and Bottom, and bake it in a slack Oven not too much.

See the different Forms of Lids for Florendines at the End of the Chapter of Pastry.

To make a Florendine of Carps.

TAKE the Yolks of Half a Dozen Eggs, and three Quarters of a Pound of Butter, and work them up in a Quarter of a Peck of Flour, dry it, add as much Water

as will make it into a Paste, make it up as near as you can in the Form of the Fish. Scale a Carp, scrape off all the Slime, draw it, take away the Guts and Gall, season it lightly with Salt, Pepper, and Nutmeg, put the Milt into the Belly, lay it into the Pye; lay on it Dates sliced in Halves, Barberries, Raisins, Orange and Lemon sliced, and Butter, close it up, bake it; when it is almost baked, liquor it with Butter, Claret, White Wine, Verjuice, and Sugar. Ice it over, and serve it up hot for second Course.

A Tansey.

TAKE a Peck of Spinach, a little Tansey, and about three Quarters of a Pint of Cream, fifteen Eggs, and take out five of the Whites, and take a small Nutmeg grated, and a Penny-loaf grated, or something more if it be small, and near a Quarter of a Pound of Sugar; strain your Eggs, and sift your Bread; and when you have mixed all together, butter a Sauce-pan, and set it over a slow Fire, and stir it till you think it is pretty thick; then have ready your Frying-pan over a slow Fire, for fear of burning, with a Bit of Butter melted, and pour in your Tansey, and stir it all one Way, till you think it will be stiff enough; then flat it down close with your Spoon, and let it stand still a little while to grow together, only shake it a little softly to keep it from scorching, and turn it with a Pye-plate, and it will soon be enough. Garnish it with Orange quartered, and strewed Sugar.

Another Way.

WHEN you have beat ten Eggs very well, put them to a Pint of Cream, seasoned with Nutmeg, Sugar, and Salt, then green it with the Juice of Spinach and of Tansey; as soon as you put the Juice to it, with which you must make it very green, set it over the Fire, the Stew-pan being first buttered; and when it is thickened enough, have a Dish ready to put it in, and bake it. Garnish with Orange cut into Quarters, and Sweetmeats cut in long Bits, and lay all over it.

Another Way.

GRATE Half a Pound of *Naples* Biscuit, then take eighteen Eggs, Half the Whites, one Nutmeg grated, put the Sugar to the Eggs, and strain it to your Biscuit, with four or five Spoonfuls of Sack, and Half a Pint of Cream; then colour it with the Juice of Spinach, or green Wheat, and
a little

a little Tansey; then take a Stew-pan, butter it, put your Tansey in it, and keep it stirring over Charcoal and Wood-coal, till it be very thick; then have a Dish just big enough for it, and that must be buttered everywhere, or it will stick and melt the Dish; then put your Stuff in the Dish over the Coals, with a gentle Fire, not to bubble, but to harden; cover it with a Plate, and when it is enough, turn it on the Plate, and set that on the Coals. When it is enough, serve it up with Orange quartered, and strew'd Sugar.

Another Way.

GET nine Eggs, but Half the Whites, and beat them well together, put refined Sugar to them, and strain it; then add Half a Pint of Cream, and as much Juice of Spinach as will colour it, with a little Tansey, two *Naples* Biscuits grated, a Nutmeg, and six Spoonfuls of Sack; let the Biscuits soak some Time; then take your Sauce-pan, and put in some Butter, and warm it over the Fire, and do it round the Sauce-pan; then put in the Stuff, and stir it over a Charcoal Fire; when it is thick enough, put it into a Dish that will just hold it, and cover it with a Plate, and put it over your Stove, not to boil, but harden. When you think it is enough, turn it on the Plate, and serve it. Garnish as you like.

Another Way.

TAKE a Pint of Cream, and Half a Pint of Juice of Spinach, a small Spoonful of the Juice of Tansey, six Eggs, three Whites, the Crumb of a *French* Roll grated, or *Naples* Biscuit, sweeten to your Taste, and stir it over a clear Fire in a small Stew-pan, first buttering it both Sides and Bottom till it is thick; then bake it with a fine thin Paste, or Paper, at the Bottom, and garnish with Orange quartered, and sifted Sugar.

Gooseberry Tansey.

PICK a Quart of green Gooseberries, and boil them in Half a Pound of Butter in a Frying-pan, till they be well coddled; then pour into them the Yolks of sixteen Eggs, well beaten, with Half a Pint of Cream, and as much Sugar as will sweeten it to your Taste; then bake it Half an Hour, and when baked, strew over it Rose-water and Sugar; so serve it.

Another

Another Way.

PUT some fresh Butter in a Frying pan, and when it is melted, put into it a Quart of Gooseberries, and fry them till they are tender, and break them all to mash; then beat seven Eggs, but four Whites, a Pound of Sugar, three Spoonfuls of Sack, as much Cream, the Crumb of a Penny-loaf grated, and three Spoonfuls of Flour; mix all these together, then put the Gooseberries out of the Pan to them, and stir all well together, and put the Whole into a Stew-pan to thicken, with a Piece of Butter, and fry it brown: Strew Sugar on the Top when you serve it.

To make a Tansey without frying.

MIX with Half a Pint, or a little more, of the Juice of Spinach, a Pint of Cream, and add a little grated Bread, fifteen Eggs, only six of the Whites, sweeten it to your Taste, and stir it in a Sauce-pan; butter the Sauce-pan a little, put it over a gentle Fire, till it be somewhat thicker than buttered Eggs, then lay it upon a warm Plate, and set it upon a few Coals, and with a Spoon make it of what Thickness you please; then let it stand and harden a while; then turn it upon another Plate, and let it stand a-while on that Side; if you have no Lemon, put a little Verjuice, Butter, and Sugar upon it, and serve it up.

A boiled Tansey.

TAKE the Crumb of a stale Penny-loaf, and slice it thin, put to it as much hot Cream, or Milk, as will wet it, eight Eggs, the Whites of four well beaten, a little shred Lemon-peel after being boil'd, a little grated Nutmeg and Salt; put to it the Juice of Spinach, and Tansey, then tie it up in a Cloth, and boil it an Hour and a Quarter; when you dish it up, slick candy'd Orange in it, and lay *Seville* Orange quartered round the Dish, with melted Butter in a Bason.

A Bean Tansey.

BLANCH two Quarts of Beans, then beat them in a Mortar very fine; season them with Pepper, Salt, Cloves, and Mace; you may do it savoury or sweet; the savoury Way is as above; then put in the Yolks only of six Eggs, and a Quartern of Butter; you must butter your Pan, and bake it

as

as you do a Tansey, and stick Slices of fried Bacon on the Top: The sweet Way is, with Beans, Biscuit, Sugar, Sack, and Cream, and eight Yolks of Eggs; so bake it, and stick on the Top some Orange and Lemon-peel candy'd.

A Tansey for Lent.

POUND Tansey, or other Sorts of Herbs in a Mortar, with Almonds, and the Spawn of a Pike or Carp; then strain the Whole with the Crumb of a Roll, Rose-water, and Sugar, and fry them in fresh Butter. Garnish with Orange, or Lemon quartered.

A Beef Tansey.

TAKE seven Eggs, leaving out two Whites, and a Pint of Cream, some Thyme, sweet Marjoram, Parsley, Strawberry-leaves, shred very small, and a little Nutmeg; then mince some boild Beef very small, add a Plate of grated white Bread, let these be all mixed together; then fry them as you do other Tanseys, but not too brown.

A Pippin Tansey.

TAKE as many Pippins, cut in round thin Slices, as will cover the Bottom of your Frying-pan, fry them over a gentle Fire on both Sides; then take eight Eggs, with their Whites, Half the Crumb of a Penny-loaf grated, Half a Pint of Cream or Milk, a little Nutmeg and Sugar beat all together, (if you please you may put to it the Juice of Spinach, and Tansey, a Glass each) and pour over your fry'd Pippins; bake it over a quick Fire; when it is well baked on one Side, turn it to the other; when it is done enough, serve it with Butter melted pretty thick, and Sugar round the Rims of the Dish.

An Almond Tansey.

BLANCH a Pound of Almonds, and steep them in a Pint of Cream, or Milk, ten Yolks of Eggs, and four Whites; having beat your Almonds in a Mortar, then put them to the Cream and Eggs again with Sugar, Crumbs of Bread, and stir them well together; fry them in fresh Butter, and keep them stirring in the Pan till it is of a good Thickness; then strew over it fine Sugar, and serve it.

A Violet,

A Violet, or Cowslip Tansey.

BEAT your Violets, or Cowslips, in a Mortar, add to the Juice of them a Pint of Cream, or Milk, a little grated Bread, ten Eggs, leaving out Half the Whites, some beaten Cinnamon, Nutmeg grated, and a little Rose-water; sweeten it as you like it; put a Piece of Butter in a Stew-pan, and when melted put in your Tansey and fry it; when it is fry'd on one-Side, turn it on a Plate, being rubbed with Butter, so put it into your Pan, and when done enough, dish it up, and squeeze on the Juice of a Lemon; garnish with quartered Oranges, and scrape on fine Sugar.

White Pot.

TAKE three Pints of new Milk, or Cream, the Yolks of five Eggs, two Whites, beat them with a little Rose-water, Nutmeg, two or three Spoonfuls of fine Sugar, slice some Crumb of Bread very thin in the Milk, and when a little steeped, break it with your Hands; then put in your beaten Eggs, and break it a little more; then put in a little Bit of fresh Butter on the Top, or Marrow, if you please; scatter a few Raisins on the Top; you may put Puff-pa~~ste~~ round the Dish: Bake it Half an Hour in a slow Oven.

Another.

BLANCH Half a Pound of sweet Almonds, beat them to a Paste, then put them to two Quarts of Milk and boil them; then add a Spoonful and Half of Rice Flour, and when these are boiled well, strain out the liquid Part into two Quarts of Milk, stirring it as you pour it; add Sugar to sweeten it as you like, and a little Saffron strained into a Gill of White Wine, *viz.* the Wine wherein it has been soaked; and with this beat up a Dozen of Eggs, and then bake it.

Another.

TAKE two Quarts of new Milk, eight Eggs, Half the Whites, beat up with a little Rose-water, a Nutmeg grated, a Quarter of a Pound of Sugar; cut the Crumb of a Penny-loaf in very thin Slices, and pour your Milk and Eggs over it. Put a little Piece of Butter on the Top, and bake it in a slow Oven Half an Hour.

Another.

Another.

TAKE a Quart of Cream, or Milk, boil it with some large Mace; and when it is off the Fire, season it as you would do a Custard; take seven or eight Yolks of Eggs, and beat them well together, with a Spoonful or two of Cream; and when your Cream is almost cold, put the Eggs to it, stirring them well together; then take a Dish that will hold the Quantity, and more, of Cream; then slice the Crumb of a Two-penny Loaf as thin as you can; then lay a Row of Slices of Bread at the Bottom of the Dish, and a few preserved Damsons, or other dried Sweetmeats, upon the Bread, with some Pieces of Marrow with them; then lay another Row of Bread upon that, and so of Marrow and Sweetmeats, till you come to the Top; then take a Ladle, and pour in your Cream or Milk softly, till the Dish is full, grating Nutmeg between every Layer; let it be made two or three Hours before you put it into the Oven, that the Bread may be well soaked, and then bake it. Lay Slices of Bread, and Bits of Butter, on the Top of all.

Another Way.

TAKE a Quart of Cream, boil it with three or four Blades of Mace, and some whole Cinnamon; beat up the Whites of four Eggs, and when the Cream boils up put them in, and take them off the Fire, keeping them stirring a little while; then put in a Pint of Claret, some Raisins of the Sun stoned, Ginger beaten, and some Sugar; then cut thin Sippets, and dry them before the Fire: Pare and core Half a Dozen Apples, and slice them in Cream, and boil them, and when the Apples are boiled, and cold, lay Half the Sippets in a Dish, and Half the Apples on them, pour in Half the Cream and Claret, then lay on the rest of the Sippets and Apples; then pour on the rest of the Cream, and bake it in an Oven, as a Custard; scrape Sugar over it, and serve it up.

A Devonshire White-pot.

SOAK Slices of Crumb of Bread in a Quart of Milk, put in a little Flour, and the Yolks of Eggs well beaten, bruise the Bread very well in the Milk, and make it about the Thickness of Batter for Pancakes; then put it in a deep earthen Pan, and lay some Pieces of Butter on the Top, tie brown Paper over it, and set it in the Oven, near the Mouth

of it; you may make them either with Flour or Rice, or without both.

Another Way.

STRAIN eight Eggs into a Quart of Cream, season it with Salt, Sugar, and Nutmeg sliced; then slice a Penny-bread and a Half of fine Bread very thin, into a Dish with the Cream and Eggs; put in a Handful of Raisins of the Sun boiled with fresh Butter, and then bake it.

A Norfolk White-pot.

BOIL three Pints of Cream, with large Mace and whole Cinnamon: When it has boiled awhile, put in the Yolks of eight Eggs well beaten; then take it off the Fire, and take out the Spice, the Cream being pretty thick, slice a Manchet fine, and lay it over the Bottom of a Dish; then pour on some of the Cream, then lay in more Bread, and do the like three or four Times till the Dish is full; garnish the Dish with carved Sippets; stick it with sliced Dates, scrape on Sugar, and serve it.

A Rice White-pot.

BOIL a Pound of Rice in two Quarts of Milk, till it is tender and thick, then pound it well in a Mortar, with a Quarter of a Pound of blanch'd Almonds; boil two Quarts of Cream with some Blades of Mace and grated Bread; mix these together with the Yolks of eight Eggs beaten with Rose-water, and sweetened with Sugar to your Taste, set it into the Oven; then lay in some candy'd Citron and Orange-peel, cut into handsome thin Pieces, bake it in a gentle Oven.

Another Way.

BOIL a Quart of Cream, then put in two Ounces of picked Rice, Sugar, Ginger, Cinnamon, and Mace beaten, set it by till it is cold; then strain into it the Yolks of eight, and the Whites of two Eggs; then put in two Ounces of Currants picked and washed, and some Salt; stir all well together, and bake it either in Paste, or in a Dish, or Pan; garnish it with Sugar, when baked, and Comfits, Orange and Cinnamon.

Pancakes.

SEASON two Quarts of fine Flour, and Half a Dozen Eggs, leaving out Half the Whites, with Cinnamon, Cloves, Mace, Nutmeg, and a little Salt, make it into a Batter with Milk; beat and mix it all together, and put in Half a Pint of Sack; put your Pan on the Fire with some Butter, and when it is hot, put in your Batter, and run it thin over the Bottom of your Pan, supplying it with little Bits of Butter; tosse it very often, and fry it crisp and brown.

Pancakes Royal.

SEASON Half a Pint of Cream, Half a Pint of Sack, with the Yolks of eighteen Eggs, and Half a Pound of fine Sugar, with beaten Cinnamon, Nutmeg, and Mace; beat and mix all these; then put in as much Flour as will make it stiff enough to run thin over your Pan; let your Pan be hot, and fry them in clarified Butter. This Sort of Pancakes will not be crisp, but are very good.

Cream Pancakes.

TAKE a Pint of Cream, and eight Eggs, Whites and all, a whole Nutmeg grated, and a little Salt; then melt a Pound of Butter, and a little Sack: Before you fry them, stir it in; it must be made as thick, with three Spoonfuls of Flour, as ordinary Batter, and fry'd with Butter in the Pan, the first Pancake, but no more: Strew Sugar; garnish with Orange, turn it on the Backside of a Plate.

Common Pancakes.

TAKE a Quart of Milk, six Eggs, Whites and all, eight Spoonfuls of Flour, with some grated Nutmeg and Ginger, and a little beaten Cinnamon; beat it all together with a Glass of Brandy, and let it stand an Hour, then fry them in Lard very hot.

Or thus.

TAKE a Pound of clarified Butter, Half a Pound of Flour, a Pint and Half of Cream, four Eggs, a large Nutmeg beaten, and Half a Spoonful of Salt; strain the Nutmeg with the Cream, Salt, and Flour; then make your Batter, fry them with Lard, and serve them up with fine Sugar.

Another

Another Way, without Butter or Lard.

TAKE a Quart of Cream and twelve Eggs, beat them well together, add a Couple of Nutmegs grated, some beaten Mace, and Half a Pound of Sugar; then add as much Flour as will make it a Batter, neither too thick nor too thin. Heat your Frying-pan pretty hot, wipe it clean, put in your Batter and fry it.

To make Pancakes crisp.

MAKE them in a small Frying-pan little bigger than a Saucer; then boil them in Lard, it will make them crisp, look yellow as Gold, and eat very well.

Irish Pancakes.

TAKE a Pint of Cream, eight Eggs, and four Whites; beat the Eggs, with a grated Nutmeg, and Sugar to your Taste; then melt three Ounces of fresh Butter in the Cream, and mix it with the Eggs, and almost Half a Pint of Flour; season your Pan with a Bit of Butter, and fry them without turning. Your Frying-pan must be very little, and so lay several one upon another, to serve at Table.

Thin Cream Pancakes, called a Quire of Paper.

PUT eight Eggs to a Pint of Cream, leaving two of the Whites out, three Spoonfuls of Flour, one Spoonful of Orange-flower-water, a little Sugar, a grated Nutmeg, and a Quarter of a Pound of Butter, melted in the Cream; mingle all well together, mixing the Flour with a little Cream at first, that it may be smooth: Butter your Pan for the first Pancake, and let them run as thin as you can possibly, to be whole; when one Side is coloured it is enough; take them carefully out of the Pan, and strew some fine sifted Sugar between each; lay them as even on each other as you can: This Quantity will make twenty.

Apple Pancakes.

PARE and core your Apples, cut them in round Slices, fry them in fresh Butter, beat up twenty Eggs in a Quart of Cream; put in Ginger, Nutmeg, and Cinnamon beaten, of each two Drachms, powdered Sugar six Ounces; pour the Batter on them, fry them, sprinkle them with Rose-water, and dust them with Sugar.

Rice

Rice Pancakes.

A Quart of Cream, and three Spoonfuls of Flour of Rice being boiled as thick as Pap, stir in Half a Pound of Butter, a Nutmeg grated; then pour it out into an earthen Pan, and when it is cold, put in three or four Spoonfuls of Flour, a little Salt, some Sugar, nine Eggs well beaten, mix all well together, and fry them in a little Pan, with a small Piece of Butter. Serve them up four or five in a Dish.

X.

To make Fritters.

TAKE a Pint of Cream, or Milk, thicken it with Flour, beat twelve Eggs, leaving out the Whites of eight; then put in twelve Spoonfuls of Sack, and strain them into the Batter; put in a little Salt, Cinnamon, grated Nutmeg, and beaten Ginger; then add another Pint of Cream, or Milk, and beat the Batter for almost an Hour; cut thin round Slices of Apples, dip them in the Batter, and put them into a Pan of boiling Lard.

Another Way.

DRY some of the finest Flour well before the Fire: Mix it with a Quart of new Milk, not too thick, fix or eight Eggs, a little Nutmeg, a little Mace, a little Salt, and a Quarter of a Pint of Sack, or Ale, or a Glafs of Brandy. Beat them well together, then make it pretty thick with Pippins chopp'd small, and fry them dry.

Another Way.

BEAT the Yolks of eight Eggs, the Whites of but four, well together, and strain them into a Pan; then take a Quart of Cream, or Milk, warm it as hot as you can endure your Finger in it; then put to it a Quarter of a Pint of Sack, three Quarters of a Pint of Ale, and make a Posset of it; when your Posset is cool, put it to your Eggs, beating them well together; then put in Nutmeg, Ginger, Salt, and Flour to your Liking: Your Batter should be pretty thick; then put in Pippins sliced or scraped; fry them in good Store of hot Lard with a quick Fire.

Apple Fritters, the Bavarian Way.

PARE and core your Apples, then cut them in round Slices, and put them a soaking, for a Couple of Hours, in a Stew-pan, with Sugar, a Stick of Cinnamon, and French Brandy;

andy; stir them now then; put some Lard in a Stew-pan over the Fire, take out your Apples, drain them, and strew over them fine Flour, then fry them, let them be pretty well coloured, dish them up, strew Sugar over them, and glaze them with a red-hot Fire-shovel, and serve them.

Another Sort.

CUT your Apples, after being pared and cored, in round Slices, and put them in a Stew-pan with a little Brandy, White Wine, and a Stick of Cinnamon; make a Batter with a Handful of Flour, mixed with Ale; put Hog's Lard over the Fire, dip your Apple in the Batter, and then put them to the Lard; when well coloured, strew them with Sugar, glaze them as in the foregoing Receipt, and serve them.

Oatmeal Fritters.

BOIL a Quart of Milk, then put to it a Pint of fine Flour of Oatmeal, and let it steep ten or twelve Hours, then beat six Eggs, the Whites of two, in a little Milk, so much as will make the above a Batter, then put some Lard in a Stew-pan, and put a Spoonful of Batter into it for a Fritter, strew Sugar over them, and have Sack and Butter for Sauce.

Parfnip Fritters.

BOIL your Parfnips very tender, then scrape them and beat them in a Mortar, and rub them through a Hair Sieve, and mix a good Handful of them with some fine Flour, six Eggs, some Cream and Milk, Salt, Sugar, and Nutmeg, a little, a small Quantity of Sack and Rose-water, mix all well together a little thicker than Batter, have a Frying-pan ready with good Store of Lard, very hot, over the Fire, and put in a Spoonful in a Place till the Pan be so full as you can fry them conveniently without touching one another; fry them a light Brown on both Sides. For Sauce take Sack and Sugar, with a little Rose-water, or Lemon-juice, strew Sugar on them when in the Dish.

Carrot Fritters are made in the same Manner.

Curd Fritters.

HAVING a Handful of Curds, and a Handful of Flour, and ten Eggs well beaten and strained, some Sugar, and some Cloves, Mace, and Nutmeg, a little Saffron,

fron, stir all well together, and fry them in very hot Beef Dripping; drop them in the Pan by Spoonfuls, stir them about 'till they are of a fine yellow Brown; drain them from the Sewet, and scrape Sugar on them, when you serve them up.

Fritters Royal.

MAKE a Posset with a Pint of Sack and a Quart of Milk; then take the Curd from the Posset, and put it into a Bason, with Half a Dozen Eggs; season it with a little Nutmeg, beat it very well together with a Wisp, adding Flour to make it as thick as Batter usually is for that Purpose; put in some fine Sugar, and fry it in clarified Beef-sewet; make it hot in the Pan before you put it in: Serve it for a Side Dish, or a second Course Dish.

Skirret Fritters.

WE take a Pint of the Pulp of Skirrets, and a Spoonful of Flour, the Yolks of Eggs, Sugar and Spice; make it into a thick Batter, then fry them out in Fritters, and serve them for a Side Dish.

White Fritters.

HAVING some Rice, wash it in five or six several Waters, then dry it very well before the Fire: After this pound it in a Mortar, and sift it through a lawn Sieve, that it may be very fine; you must have at least an Ounce of it. Then put it into a Sauce-pan, and wet it with Milk, and when it is well incorporated with it, add to it another Pint of Milk; set the Whole over a Stove, and take Care to keep it always moving, We likewise put to it the Breast of a roasted Pullet, minced very small, a little Sugar, some candied Lemon-peel grated, and keep it over the Fire till it is almost come to the Thickness of a fine Paste. Flour a Peel very well, pour it out upon it, and spread it Abroad with your Rolling-pin: When it is quite cold, cut it in little Morfels, taking Care that they stick not to one another; flour your Hands, roll up your Fritters very handsomely, and fry them in Hog's Lard. When you are going to serve, put to them a little Orange-flower-water, and strew some Sugar upon them; so serve them in Plates or Dishes: They may sometimes be used for Garnishing.

Water

Water Fritters.

PUT into a Sauce-pan some Water, a Bit of Butter as big as a Walnut, a little Salt, and some candied Lemon-peel, minced very small. Make this boil over a Stove, then put in two good Handfuls of Flour, and turn it about by main strength, till the Water and Flour be well mixed together, and none of the last stick to the Sauce-pan; then take it off the Stove, put into it the Yolks of two Eggs, mix them well with it, continuing to put in more Eggs by two and two at a time, till you have put in ten or twelve, and your Paste be very fine. Then drudge your Peel thick with Flour, and dipping your Hand into the Flour, take out your Paste Bit by Bit, and lay it on the Peel; when it has lain a little while on it, and cut it into little Pieces, take Care that they stick not to one another; a little before you are going to serve, fry them in Hog's Lard, and when you have laid them in the Dish, throw some Sugar and Orange-flower-water upon them, and serve them up in Plates, or small Dishes.

We make Broth Fritters the same Way, only make Use of Broth instead of Water.

Syringed Fritters.

TAKE about a Pint of Water, and a Bit of Butter, the Bigness of an Egg, with some green Lemon-peel, pick'd, preserved Lemon-peel, and crisp'd Orange-flowers, put all together in a Stew-pan over the Fire, and when boiling, throw in some fine Flour, keep it stirring, put in it by Degrees more Flour, till your Batter be thick enough: Then put it in a Mortar with Almonds pounded, or bitter Almonds, Biscuits, two Eggs, Yolks and Whites: Temper it with Eggs farther, till your Batter be thin enough to be syringed. Fill your Syringe, and your Hog's Lard being hot, syringe your Fritters in it, to make of it a true Lover's Knot; and being well coloured, strew them with Sugar; serve them up hot for a dainty Dish.

At another Time you may rub a Sheet of Paper with Butter, over which you syringe your Fritters, and make them what Shape you please; and your Hog's Lard being hot, turn the Paper upside down over it, and your Fritters will easily drop off. When fried strew them with Sugar and glaze them.

Vine Leaf Fritters.

GET the smallest Vine Leaves you can, and having cut off the great Stalk, put them in a Dish with some *French Brandy*, green Lemon rasp'd, and some Sugar. Put in a Stew-pan a good Handful of fine Flour, mixed with some White Wine or Beer: Then put in your Vine Leaves, and fry them immediately, place one after another in the Hog's Lard; see they do not stick together. Let them be pretty well coloured when fried, and strewed with Sugar, and glazed with a red-hot Fire-shovel.

A Bacon Fraise.

BEAT eight Eggs well together with a little Cream, and a little Flour, like other Batter; then fry very thin Slices of Bacon, and pour some of this over them; when one Side is fried, turn the other, pour more upon that, and when both Sides are fried, serve it up.

A Fraise with Pippins.

CUT eight Pippins in pretty thick Slices, and fry them in Hog's Lard, or clarified Butter; when they are tender, lay them on a Sieve to drain the Fat from them, then take four Eggs, keeping out two Whites, beat them up with some Flour, Half a Pint of Cream, a little Salt, and some Sugar; then put into your Batter a little Butter; fry Half of it at a Time, and when it is fried a little, put your fried Pippins thick all over it. When enough, fry the other also, so serve them on small Dishes, strew'd over with some fine Sugar.

Another.

PARE a Dozen Pippins, cut them in thick Slices, and fry them in clarified Butter; when they are tender, lay them to drain, keep them as whole as you can; then make a Batter as follows: Take five Eggs, leaving out two Whites, beat them up with Cream and Flour, a little Salt, some Sack and Sugar; make it the Thickness of Pancake-Batter, and put in melted Butter; pour Half your Batter in your Pan, and place your Apples all over it, then pour in the other Half of your Batter, bake it thoroughly, and of a fine Colour; strew over it some double-refin'd Sugar, and serve it.

An Almond Fraise.

GET a Pound of Almonds, blanch them, and steep them in a Pint of Cream, ten Yolks of Eggs, and four Whites; having beat your Almonds in a Stone Mortar, put Sugar, and grated white Bread, stir them well together; mix them with good Butter, keeping them stirring in the Pan till they are of a good Thickness; and when it is done enough, strew over it fine Sugar, and serve it.

A Fraise à la Braise.

MINCE some candy'd Orange-peel and Citron very fine, and beat them in a Mortar; put to them a Dozen Eggs, leaving out the Whites of four; put in a little Rose-water and some *Naples* Biscuits grated; these being well mixed together, pour it into a hot Pan with Butter, and when it is fry'd that it will turn round, take a red-hot Fire-shovel, and hold it over the Top to bake it *à la Braise*; then turn it on a Plate, and put it in the Pan again, with some Butter; and when it is enough, dish it up; and scrape on it double refined Sugar; garnish with candy'd Orange and Citron.

An Oyster, or Cockle Fraise.

TAKE Cockles or Oysters, and pick them out of their Shells, wash them, and break a Dozen Eggs, with a little grated Nutmeg, and put in your Cockles; beat them together with a Handful of grated Bread, and a Gill of Cream; then put Butter into your Frying-pan, and let it be hot; put in the Fraizes, supply it with Butter in the Sides of the Pan, and let the Thin run still in the Middle till it moves round; and when it is fry'd on that Side, butter your Plate, and turn it; put it in again, and fry the other Side brown; then take it out, and dish it; squeeze on the Juice of a Lemon, and serve it.

To make a Pupton of Apples.

TAKE some Apples, and take out the Cores, put them into a Sauce-pan, to a Quart-mugful and heaped of cut Apples, put in a Quarter of a Pound of Sugar, and two Spoonfuls of Water. Do them over a slow Fire, keep them stirring, add a little Cinnamon; when it is quite thick, like a Marmalade, let it stand till cool. Beat up the Yolks of four or five Eggs, and stir in a Handful of grated Bread, and a Quarter of a Pound of fresh Butter; then

form it into what Shape you please, and bake it in a slow Oven, and then turn it upside down on a Plate for a second Course.

To make Black Caps.

CUT twelve large Apples in Halves, and take out the Cores; place them on a Tin Patty-pan, with their Skins on; put to them four Spoonfuls of Water, and scrape double-refined Sugar over them: Set them in a hot Oven till the Skins are black a little in the Middle, and the Apples tender, which will be in about three Quarters of an Hour, and dish them up: Scrape a little fine Sugar over them again.

Another Way.

CUT a Dozen of large Pippins, or Golden Runnets, in Halves, and lay them single, with the flat Sides downward, in a pretty large Mazarine, as close by each other as they can lie; then squeeze a Lemon into two Spoonfuls of Orange-flower-water, and pour over them; shred some Lemon-peel very fine, and shake between them; then grate over them some double-refined Sugar; put them into a quick Oven, and they will be done in Half an Hour. When you send them to Table strew fine Sugar over them.

To bake Apples whole.

PUT your Apples in an earthen Pan, with a few Cloves, and a little Lemon-peel, some coarse Sugar, a Glasse of Red Wine; put them into a quick Oven, and they will take an Hour baking.

To stew Apples.

PARE and core them, then cut them in Slices, and stew them in a Pipkin, with as much Water and Red Wine, in equal Quantities, as will scarce cover them: When they are tender, put in a Stick of Cinamon, and a few Cloves; when they are almost enough, sweeten them with Sugar, and mash them to-Pap; put in Butter, and serve them.

To stew Golden Pippins, or other Apples.

CUT the Ends of your Pippins, and cut them in two, take out the Cores, place them in a Sauce-pan, with the cut Sides down, in a Quart of Water, the Bigness of an Egg of Sugar, a Piece of the Rind of a Lemon, cut in small Threads, about two Inches long each, as big as your Fingers

of Cinnamon; cover it down with a Sheet of Writing-paper, close to your Liquor; let them simmer over a gentle Fire two Hours, till they are very tender. Serve them hot or cold, for a Plate or little Dish. You must remember to pare the Skins off before you stew them. If it is a right Golden Pippin, they will be as whole after they are stewed as before, and as tender as Pap. Place them handsomely on your Plate with a Spoon; lay betwixt each of them a Slice of your cut Lemon-peel; pour over them as much of your Syrup as your Plate will hold, scrape a little Sugar round, so serve it. It is proper for the second Course, or Supper.

Another Way.

PARE them, and scoop out the Core, throw them into cold Water to preserve their Colour; to a Pound of Pippins thus prepared, add Half a Pound of double-refined Sugar, and one Pint of Water, boiled and skim'd; then put in your Pippins, then let them boil again till your Pippins are clear, and when they are so, put in a little Lemon-peel, and the Juice of a Lemon to your Taste.

To stew Pippins whole.

TAKE twelve Golden Pippins, pare them, put the Parings into a Sauce-pan, with Water enough to cover them, a Blade of Mace, two or three Cloves, a Piece of Lemon-peel, let them simmer till there is just enough to stew the Pippins in, then strain it, and put it into the Sauce-pan again, with Sugar enough to make it like a Syrup; then put them in a Preserving-pan, or clean Stew-pan, or large Sauce-pan, and pour the Syrup over them. Let there be enough to stew them in; when they are enough, which you will know by the Pippins being soft, take them up, lay them in a little Dish with the Syrup; when cold, serve them up; or hot, if you chuse it.

Stewed Apples à la Court Bouillon.

TAKE what Quantity of Apples you please, cut them in two, pare them, and take out the Cores; put them into a Stew-pan, and to about eight Apples put a Quart of Water, and six Ounces or a Quarter of a Pound of Sugar, cover them with a Dish, or Plate, put them over the Fire, and let them stew; when the Liquor is almost boiled away, take them out, and serve them up.

Another Way.

CUT your Apples in two, take out the Cores, prick the Skin with the Point of a Knife, put them in a Pan with some clarified Sugar, and the Juice of an Orange, and let them boil; when done, put them handsomely in the Dish, and put the Sugar over them, after being strained; it must be a little strong and clear.

Stewed Apples, the Portuguese Way.

TAKE out the Cores, and prick the Skin with the Point of a Knife, and put them in a Dish, or Patty-pan; put some Sugar in the Hollow of your Apples, and a little Water at the Bottom of your Dish, or Patty-pan; put them in an Oven, and when they have taken Colour, serve them up hot.

You may put in some Apricot Marmalade. They may also be done cut in Halves, and put in a Patty-pan, with Half a Pint of Wine and some Sugar, and a little Lemon-peel.

Codlings and Cream.

PUT your Codlings in a broadish Kettle of Water, and set them on a gentle Charcoal Fire, keep them scalding, but not to boil; cover them close, and turn them very often; as you see them green on one Side turn them to the other; put Vine-leaves over the Codlings to green them the better, observing never to let them boil: When they are tender peel off the outside Skin; your Cream being boiled up, and seasoned with Rose-water and Sugar, put them in whole, or in Halves: You may serve them hot as well as cold; scrape Sugar round your Dish.

To bake Pears.

PARE six Pears, and either quarter them, or do them whole; four makes a pretty Dish, with one whole, the other cut in Quarters, and the Cores taken out. Lay them in a deep earthen Pan, with a few Cloves, a Piece of Lemon-peel, a Gill of Red Wine, and a Quarter of a Pound of fine Sugar: If the Pears are very large they will take Half a Pound of Sugar, and Half a Pint of Red Wine; cover them close with brown Paper, and bake them till they are enough. Serve them hot or cold, just as you like them, and they will be very good with Water in the Place of Wine.

To stew Pears.

PUT them into a Stew-pan with the Ingredients as before. Cover them, and do them over a slow Fire. When they are enough take them off.

To stew Pears Purple.

PREPARE four Pears, cut them into Quarters, core them, put them into a Stew-pan, with a Quarter of a Pint of Water, a Quarter of a Pound of Sugar, cover them with a Pewter Plate, then cover the Pan with the Lid, and do them over a slow Fire. Look at them often, for fear of melting the Plate; when they are enough, and the Liquor looks of a fine Purple, take them off, and lay them in your Dish, with the Liquor; when cold, serve them up for a Side-dish at a second Course, or just as you please.

To stew Pears another Way.

TAKE some Pears, cut them in two, and having some boiling Water on the Fire, put them in; being half done, take them out, put them into cold Water, pare them, and take out the Cores; then put them in some clarified Sugar, with a Slice or two of Lemon, to give them a Taste, and to keep them white.

You may, if you have a Mind, make it of a red Colour, by putting some Cochineal in Red Wine.

Another Way.

PREPARE your Pears, and put Half the Parings at the Bottom of an earthen Pan; put in your Pears with two Glasses of White Wine, some Sugar, whole Cinnamon, and some Lemon-peel, then the rest of the Parings upon them, cover it very close that the Steam may not come out, and put them in an Oven to bake slowly, for the Space of five or six Hours; when done, serve them whole.

Stewed Peaches.

CUT them in two, take out the Stones, and pare them, put them blanching in boiling Water, and let them soak but one Boil, or two at most; then take some Powder-sugar, to the Quantity of your Peaches, put it into a Preserving-pan, and put in your Peaches, with a little Water, just to melt the Sugar; put it over the Fire, take care they do not

burn, turn them upside down, and serve them hot, or cold, as you think proper.

Stewed young Apricots.

PUT them in Water over a gentle Fire to green them, take off the Skin, and throw them in cold Water; then take them out to drain, put them in clarified Sugar, give them a Boil, and serve them up.

If they are for keeping, take them out; two or three Days after set your Syrup on again, put in your Apricots, and give them a Boil; do the same two or three Days after, and then put them into Pots; cover them with Paper soaked in Brandy, and then with other Paper.

Another Way.

TAKE half-ripe Apricots, open them in two, throw them in boiling Water, and put them in clarified Sugar; give them a Boil, do not let them be done to a Mar-malade, and serve them up.

You may likewise put them in your Sugar, either without blanching them in Water, or after having taken off their Skin, or else whole when stoned. If the Apricots are cut in two, put a Kernel in each half Apricot.

Peaches are stewed the same Way.

Stewed Gooseberries.

TAKE out the Stones, put them in cold Water, take them out to drain, put them in some clarified Sugar, give them three or four Boils up, see the Sugar be not too strong; let them cool in the Sugar, and then serve them up; they are the better being done two or three Days before.

You may do Grapes the same Way.

Stewed Cherries.

CUT the Ends of the Stalks of your Cherries of an equal Length, put them in some clarified Sugar, and give them a Boil or two; then take them off, let them cool, and put them in a Plate, or Dish, with the Stalks uppermost, and some Syrup over them.

Stewed Raspberries.

YOUR Raspberries being well cleaned, put them in some clarified Sugar, and give them a Boil or two; then let them cool, and dish them up handsomely, with some Syrup over.

ver them, or Jelly of Currants. Strawberries are done the same Way.

To make Kickshaws.

MAKE some Puff-paste, roll it thin, and, if you have any Moulds, work it upon them with preserved Pip-pins. You may fill some with Gooseberries, some with Raspberries, some with Lamb-stones, some with Veal-kidneys, or what you please, the Meat being first seasoned; then close them up, and either bake or fry them: When they are done, strew Sugar on them, and serve them up.

Hedge-Hog.

GET a Pound of Almonds, blanch them, and beat them in a Mortar very fine, with a Spoonful of Sack or Orange-flower-water, to keep them from oiling; make it into a stiff Paste; then beat in six Yolks and two Whites of Eggs, sweeten it with fine Sugar, with the Quantity of Half a Pint of Cream, and a Quarter of a Pound of fresh Butter melted; set it on your Stove, and keep it stirring till it is as stiff as you may make it into the Fashion of a Hedge-Hog; then stick it full of blanched Almonds, slit and stuck up like the Bristles of a Hedge-Hog; with two Currants plain'd for the two Eyes; then place it in the Middle of your Dish, and boil some Cream, put in it the Yolks of two Eggs, and sweeten it to your Taste with Sugar; thicken it, but not too thick, pour it round your Hedge-Hog, set it by to cool; then serve it for a Side-dish.

Pain Perdue, or Cream Toasts.

HAVING two *French* Rolls, cut them in Slices, as thick as your Finger, Crumb and Crust together, lay them on a Dish; put to them a Pint of Cream, and Half a Pint of Milk, strew them over with beaten Cinnamon and Sugar, turn them frequently till they are tender, but take care not to break them, then take them from the Cream with a Slice; break four or five Eggs, turn your Slices of Bread in the Eggs, and fry them in clarified Butter; make them of a good brown Colour, not black; scrape a little Sugar on them. They may be served as a second-course Dish; but fittest for Supper.

C H A P. IV.

Of PASTRY.

Puff-paste.

LAY down a Pound of Flour, break into it two Ounces of Butter and two Eggs; then make it into Paste with cold Water; then work the other Part of the Pound of Butter to the Stiffness of your Paste; then roll out your Paste into a square Sheet; stick it all over with Bits of Butter, flow it, and roll it up like a Collar; double it up at both Ends that they meet in the Middle, roll it out again as aforesaid, till all the Butter is in.

Paste for a Pastry.

LAY down a Peck of Flour, work it up with six Pounds of Butter and four Eggs, with cold Water.

Paste for a high Pye.

TAKE a Peck of Flour, and six Pounds of Butter, boil'd in a Gallon of Water, skim it off into the Flour, and as little of the Liquor as you can; work it well up into a Paste, then pull it into Pieces till it is cold, then make it up in what Form you will have it. This is fit for the Walls of a Goose-pye.

Paste for great Pies.

TO a Peck of Flour the Yolks of three Eggs, then boil some Water, and put in Half a Pound of try'd Sewet, and a Pound and Half of Butter; skim off the Butter and Sewet, and as much of the Liquor as will make it a light good Crust; work it up well, and roll it out.

Paste-royal for Patty-pans.

LAY down a Pound of Flour, and work it up with Half a Pound of Butter, two Ounces of fine Sugar, and four Eggs.

Another Sort.

HALF a Pound of Butter, Half a Pound of Flour, and Half a Pound of Sugar, mix it well together, and beat with a Rolling-pin well, then roll it out thin.

A Paste made of Dripping.

TAKE a Pound and Half of Beef-dripping, boil it in Water, strain it, then let it stand to be cold, and take off the hard Fat; scrape it, boil it so four or five Times; then work it well up into three Pounds of Flour, as fine as you can, and make it up into Paste with cold Water. It makes a very fine Crust.

A Paste for Custards.

TAKE Half a Pound of Flour, six Ounces of Butter, the Yolks of two Eggs, three Spoonfuls of Cream; mix them together, and let them stand a Quarter of an Hour, then work it up and down, and roll it very thin.

Another Sort:

LAY down Flour, and make it into a stiff Paste, with boiling Water, sprinkle it with cold Water, to keep it from cracking.

Paste for Crackling Crust.

BLANCH four Handfuls of Almonds, and throw them into Water, then wipe them dry, and pound them in a Mortar, moistening them frequently with Orange-flower-water, and the White of an Egg, to prevent their oiling: When they are well pounded, pass them through a Sieve to clear them from all the Lumps or Clods: When you have thus prepar'd your Almond-paste, spread it on a Dish till it becomes very pliable, let it stand for a-while, then roll out a piece for the Under-crust, dry it in an Oven upon a Pye-pan, while other Pastry-works are making, as Knots, Cyphers, and other Devices for the garnishing your Pies.

A savoury Lamb Pye.

SEASON your Lamb with Pepper, Salt, Cloves, Mace, and Nutmeg, so put it into your Coffin, with a few Lamb-stones and Sweetbreads, seasoned as your Lamb, also some large Oysters, and savoury Force-meat Balls, hard

Yolks of Eggs, and the Tops of Asparagus two Inches long first boil'd green; then put Butter all over the Pye, and bake it, and set it in a quick Oven an Hour and a Half; then make a Lear with Oyſter-liquor, as much Gravy, a little Claret, with one Anchovy in it, and a grated Nutmeg. Let these have a Boil, thicken it with the Yolks of two or three Eggs, and when the Pye is drawn pour it in.

Another Sort.

CUT your Hind-quarter of Lamb into thin Slices, season it with savoury Spice, and lay them into the Pye, also lay in a hard Lettuce, Artichoke-bottoms, and the Tops of an Hundred of Asparagus, lay Butter over them. Close up the Pye, bake it, and when it comes out of the Oven pour in a Lear.

Another Sort.

TAKE a Hind-quarter of Lamb, cut the Loin into thin Steaks, and the best Part of the Leg into Collops, without Strings or Skins, season it with Pepper, Cloves, Mace, and Salt, cut thin Slices of fat Bacon, and lay them in the Bottom of a Dish, then your Steaks and Collops; put some Bits of Butter on the Top of your Meat, the Juice of two Seville Oranges, Half a Pint of Gravy, the Yolks of three Eggs beat up with a little Water, shake it well together, and lid it over. When it comes out of the Oven, if it wants Liquor, add some melted Butter and Gravy. You may put some Force-meat Balls into it if you please.

A sweet Lamb Pye.

CUT your Lamb into small Pieces, season it with a little Salt, Cloves, Mace, and Nutmeg: Your Pye being made, put in your Lamb, or Veal, strew on it some stoned Raisins, Currants, and some Sugar; then lay on it some Force-meat Balls made sweet, and in the Summer some Artichoke-bottoms boil'd, and scalded Grapes in the Winter. Boil Spanish Potatoes cut in Pieces, candy'd Orange and Lemon-peel, and three or four large Blades of Mace; put Butter on the Top; close up your Pye, and bake it. Make a Caudle of White Wine, Juice of Lemon, and Sugar, thicken it up with the Yolks of two or three Eggs, and a Bit of Butter, and when your Pye is baked, pour in your Caudle as hot as you can, and shake it well in the Pye, and serve it up.

A Lamb

A Lamb Pye the German Way.

YOU must cut a Quarter of Lamb in Pieces, and lard them with small Lardoons, season them with Salt, Pepper, Nutmeg, Cloves, Bay-leaf, pounded Bacon, Cives, and savoury Herbs, put them into Paste, and bake them three Hours; then draw your Pye, cut it open, take off all the Fat, pour into it a Ragoo of Oysters, and serve it hot for the first Course.

A Pye of a Breast of Veal.

PARBOIL your Veal, and take out all the long Bones, and chop the Briscuit in Pieces, then shred some savoury Herbs and a little Lemon-peel together, and beat some Cloves, Mace, Nutmeg, and Pepper, and mix some Salt with the Herbs and Seasoning, then strew it over your Meat, and break upon it the Yolks of three Eggs, rub all well together, make a good Crust, and put in the Bottom of your Pye some Slices of thin Bacon, and Pieces of Butter, and then put in a Row of Veal, and a Row of Oysters, till your Pye is full; and then put in two Anchovies minced, parboil a Veal Sweetbread, and throw it into cold Water, then slice it, but not too thin, and brown it in a little Butter, and put it upon the Top of your Pye; shake in a little Flour as you fill it, put in Half a Pint of good Gravy; and when it is baked, put in the Juice of a Lemon and a Spoonful of White Wine; then shake it well together, and serve it up. You may add hard Eggs, if you please.

Another Sort.

HAVING cut the best Part of a Leg of Veal into thin Slices, beat it with a Rolling-pin, season them with Salt, Pepper, Cloves, and Mace; then cut a Pound of Bacon into thin Slices, roll them up one by one, with a Slice of Veal in the Middle; then put them in a Dish, with two or three Anchovies, two Shalots, a few Oysters, some Force-meat Balls, and a sliced Lemon, with the Peel off; add Half a Pint of White Wine, Half a Pint of good Broth some Gravy and Butter; cover it with Puff-paste, and bake it in a gentle Oven.

Another Sort.

HAVING cut a Fillet of Veal into three or four Pieces, season it with Pepper, Salt, Spice, a little Sage, and Herbs; raise your Pye, and cover the Bottom of it with.

with Force-meat, and Slices of Bacon; then lay in your Veal and Sweetbreads round it, with some Asparagus-tops, Mushrooms, and Truffles, then lid your Pye, and bake it; cut it open just before you serve it, skim off all the Fat, and pour in a good Cullis of Veal. If you intend to eat the Pye cold, omit the Cullis, and when it is half cold, fill it up with clarified Butter.

All cold Pies, when they are baked and half cold, must be filled up with clarified Butter.

A Pye of Veal Sweetbreads.

PARBOIL your Sweetbreads, and blanch them, or use them in Halves, season them lightly with Salt, Pepper, and Nutmeg, lay some Slices of interlarded Bacon in the Bottom of the Pye, and some Pieces of Mushrooms, or Artichokes, then Sweetbreads, Marrow, Gooseberries, Barberries, Grapes, or Lemon sliced; close up your Pye, bake it, liquor it with Butter and Sugar, and the Yolks of Eggs.

Scotch Collop Pye.

CUT a Fillet of Veal in thin Slices, season them with Pepper, Cloves, Mace, Nutmeg, and Salt, then make your Pye, cut an Onion and lay it in the Bottom, then a Row of Collops and Slices of Bacon, and some Yolks of hard Eggs, then have ready some Savoury, sweet Marjoram, and Parsley shred, to strew betwixt every Row of Meat, till you have laid all your Collops in, then put a little Water into the Bottom of your Pye, and some Pieces of Butter over the Meat; you may put in likewise some pickled Mushrooms, Oysters, and sliced Lemon, without the Rind. When your Pye is baked, take off the Lid, and skim off the Fat, then pour in some Mutton-gravy, with Butter drawn thick.

Artichoke Pye.

BOIL six or eight Artichokes well; then take the Bottoms from the Leaves, and season them with a little beaten Mace, and put to them a good Quantity of Butter, lay a Layer in the Bottom; then lay in the Artichokes; sprinkle them with a little Salt, put some Sugar over them, put in grated Pieces of Marrow roll'd up in the Yolks of Eggs; then put in a few Gooseberries or Grapes, and lay upon it large Mace and Dates stoned, some Yolks of hard Eggs, Suckers, Lettuce-stalks, and Citron; cover it with Butter,

utter, and when it is baked, put in scalded White Wine, and make it together; so serve it up.

You may make a Skirret, Potatoc, Parsnip, or Carrot Pye, the same Way.

Another Way.

TAKE twelve Artichoke-bottoms boil'd tender, the Yolks of twelve Eggs boiled hard, three Ounces of Candy'd Orange, Lemon, and Citron-peel, Half a Pound of Raisins stoned, a Blade of Mace, a little grated Nutmeg, a Quarter of a Pound of Sugar, put these into your Pye, with Half a Pound of Butter, and lay the Sweetmeats uppermost; and when it comes out of the Oven, put in Half a Pint of sack, and as much Cream.

Another Way.

BOIL twelve Artichokes, take off all the Leaves and Choke, take the Bottoms clear from the Stalk, make good Puff-paste Crust, and lay a Quarter of a Pound of fresh Butter all over the Bottom of your Pye, then lay a Row of Artichokes, strew a little Pepper, Salt, and beaten Mace over them, then another Row, and strew the rest of your Spice over them, put in a Quarter of a Pound more of Butter in little Bits, take Half an Ounce of Truffles and Morels, boil them in a Gill of Water, pour the Water into the Pye, cut the Truffles and Morels very small, and throw over the Pye; then have ready twelve Eggs boiled hard, take only the Yolks, lay them all over the Pye, and bake it. When the Crust is done, the Pye is enough.

A Palate Pye.

TAKE six Ox Palates, six Sheep's Tongues, six Sweet-breads, half boil the Tongues and Palates, and then blanch them, and cut them into Slices, parboil the Sweet-breads, and slit them longways; then take a Pound of good sausage-meat of fresh Pork, and season it all together, with Half an Ounce of Cloves and Mace, three Quarters of an Ounce of Pepper, all beaten fine, and Salt to your Taste; then put it into your Pye, with Half a Pound of Butter on the Top of the Meat; and when baked, put in Anchovy-sauce, made with White Wine and Gravy. You may, if you fancy it, put in some Mushrooms, Parsley, Chibbols, and Shalots cut small, with Force-meat Balls.

To bake Beef like Red Deer, to be eaten cold.

CUT Buttock of Beef longways with the Grain, beat it well with a Rolling-pin, and broil it; when it is cold, lard it, and marinate it in Wine-Vinegar, Salt, Pepper, Cloves, Mace, and two or three Bay-leaves, for three or four Days; then bake it in Rye-paste, let it stand till it is cold; then fill it up with Butter, let it stand for twelve or fourteen Days, and then eat it.

A Beef-Steak Pye.

TAKE Rump-Steaks, beat them with a Rolling-pin, then season them with Pepper and Salt, according to your Palate: Make a good Crust, lay in your Steaks, fill your Dish, then pour in as much Water as will half fill it. Put on the Crust, and bake it well.

A Steak Pye, with a French Pudding in it.

SEASON your Steaks with Pepper and Nutmeg, and let them stand an Hour in a Tray, then take a Piece of the Lean of a Leg of Mutton, and mince it small with Sewer and a few sweet Herbs, Tops of young Thyme, a Branch of Pennyroyal, two or three of red Sage, grated Bread, Yolks of Eggs, sweet Cream, and Raisins of the Sun; work all together stiff with your Hand like a Pudding, roll them round like Balls, and put them into the Steaks in a deep Coffin, with a Piece of Butter; sprinkle a little Verjuice on it, bake the Pye, and cut it up: Afterwards, having rolled Sage-leaves, fry them, and stick them upright in the Walls, and serve your Pye without a Lid, with the Juice of an Orange or Lemon.

Calves Foot Pye.

FOUR Calves Feet must be boiled in three Quarts of Water, then cut into Halves, and cleared from the Bones; that done, you are to lay a Layer of Butter in the Bottom of the Pye, then a Layer of Calves Feet upon that, Raisins of the Sun stoned and cut small; over those, another Layer of Calves Feet, then Raisins of the Sun ordered as before, with Currants, Orange, Lemon, and Citron-peel, sliced thin, a few beaten Cloves, Mace, Nutmeg, a little fine Sugar, and Salt, &c. in and strain the Liquor the Feet were boiled in, and mix Half a Pint of White Wine with it, and pour it into the Pye: Afterwards, the Yolks of six boiled Eggs are to be chopped, and strewed on the Top, with a Layer of Butter.

Another

Another Way.

BONE your Feet, and shred them small, with as much Beef-sewet as Meat; put in a Glass of White Wine, a Lemon sliced; season with Cloves, Mace, Cinnamon, Salt, Half a Pound of Currants, a Quarter of a Pound of Sugar, and lay candy'd Orange and Citron-peel sliced upon the Top.

A Dowlet Pye.

FIRST parboil or roast a Leg of Veal, then cut it small with sweet Herbs and Beef-sewet; then put some into the Pye, seasoned with Sugar, Nutmeg, and Cinnamon, if you like it; then beat as many Eggs as will wet it; then make it up like Eggs, and stick a Date in the Middle of each of them, and lay them in the Pye, and put some dried Plumbs over them, and if in the Time of Year, put in ripe Plumbs; then take White Wine, Sugar, and Butter, and pour it in a little before you draw it; scald the Wine, and give it a Shake or two together; so serve it.

To make a Calf's Chaldron Pye.

GET a Calf's Chaldron, parboil it, and set it by to cool; when it is cold, chop it very fine, with Half a Pound of Marrow; season it with Salt, beaten Cloves, Mace, Nutmeg, a little Onion, and Lemon-peel shred small; add also the Juice of Half a Lemon, and mingle all together; then make a Piece of Puff-paste, and lay a Leaf of it in a Dish of a convenient Bigness; put in your Meat, cover it with another Leaf of the same Paste, and bake it: As soon as it is drawn, open it, and squeeze in the Juice of two or three Oranges; stir all well together, cover your Pye again, and let it be served up.

A Calf's Head Pye.

CLEANSE your Head very well, and boil it till it is tender; then take off the Flesh as whole as you can; take out the Eyes, and slice the Tongue; make a good Puff-paste Crust, cover the Dish, lay in your Meat, throw over it the Tongue, lay the Eyes cut in two at each Corner; season it with a very little Pepper and Salt, pour in Half a Pint of the Liquor it was boiled in, lay a thin Top Crust on, and bake it an Hour in a quick Oven. In the mean Time boil the Bones of the Head in two Quarts of the Liquor, with two or three Blades of Mace, Half a Quarter of an Ounce of whole Pepper,

Pepper, a large Onion, and Bundle of sweet Herbs. Let it boil till there is about a Pint, then strain it off, and add two Spoonfuls of Catchup, three of Red Wine, a Piece of Butter, as big as a Walnut, rolled in Flour, Half an Ounce of Truffles and Morels; season with Salt to your Palate; boil it, and have Half the Brains boiled with some Sage, beat them, and twelve Leaves of Sage chopped fine: Stir all together, and give it a Boil; take the other Part of the Brains, and beat them up with some of the Sage chopped fine, a little Lemon-peel minced fine, and Half a small Nutmeg grated. Beat it up with an Egg, and fry it in little Cakes of a fine light Brown, boil six Eggs hard, take only the Yolks; when your Pye comes out of the Oven, take off the Lid, lay the Eggs and Cakes over it, and pour the Sauce all over. Send it to Table hot without the Lid. You may put in it as many Things as you please; but it wants no more Addition.

Another Way.

CLEANSE and wash the Head well, boil it for three Quarters of an Hour, cut off the Flesh in Bits, of the Bigness of Walnuts, blanch the Tongue, and slice it: Par-boil a Quart of Oysters, and beard them; take the Yolks of ten or twelve Eggs; intermix some thin Slices of Bacon with Meat; put an Onion cut small in the Bottom of the Pye, seasoning it with Salt, Pepper, Nutmeg, and Mace; lay also Butter on the Bottom, put in your Meat, close up the Pye, and put in a little of the Liquor the Head was boiled in; when it is baked, take off the Lid; take off the Fat, and put in a Layer of thick Butter, Mutton-gravy, a Lemon pared and sliced, with two or three Anchovies dissolved. Let them first stew together a little while, cut the Lid in handsome Pieces, lay it round the Pye, and serve it up.

Another Way.

BOIL your Calf's Head, till you can take out all the Bones, slice it into thin Slices, and lay it in the Pye, with the Ingredients for savoury Pies.

A Lumber Pye.

GET a Pound and Half of Veal, just scalded; mince it very small, with Beef-sewet the like Quantity; then take some grated Bread, some Mace, Nutmeg, Cinnamon, Sugar, Rose-water, Eggs, and Currants; then fill your Pye, laying some Marrow, Sweetmeats, and Lemon; then lid your Pye.

ye, and when it is baked, make a Caudle with White Wine, and the Yolks of two Eggs, sweetened with Sugar. You must be sure to put in Marrow enough.

Another Way.

GET a Pound and Half of Veal, parboil it, and when it is cold, chop it very small, with two Pounds of Beef-sweet, and some candy'd Orange-peel; some sweet Herbs, as Thyme, sweet Marjoram, and a Handful of Spinach; mince the Herbs small before you put them to the other: So chop all together, and a Pippin or two; then add Handful or two of grated Bread, a Pound and an Half of Currants washed and dried, some Cloves, Mace, Nutmeg, little Salt, Sugar, and Sack, and put to all these as many Yolks of raw Eggs, and Whites of two, as will make it a moist Forced-meat; work it with your Hand into a Body, and make it into Balls as big as a Turkey's Egg; then having your Coffin made, put in your Balls, Take the Marrow out of three or four Bones as whole as you can: Let your Marrow lie a little in Water to take out the Blood and Splinters, then dry it, and dip it in Yolks of Eggs; season it with little Salt, Nutmeg grated, and grated Bread; lay it on and between your Force-meat Balls, and over the sliced Citron, candy'd Orange and Lemon, Eringoe-roots preserved, and Barberries; then lay on sliced Lemon, and thin Slices of Butter over all; then lid your Pye, and bake it, and when it is drawn, have in Readiness a Caudle made of White Wine and Sugar, and thickened with Butter and Eggs, and pour it hot into your Pye.

A Stump Pye.

WE take a Leg of Lamb from the Bones, and mince it small, with a good Quantity of sweet Herbs, and a good Quantity of Currants, grated Nutmeg, and Salt; season to your liking, and mix it with two or three Yolks of Eggs, beat with Sack or White Wine; then lay it close in the Pye, and lay on the Top either Fruit or Sweetmeats; do not bake too much, and when it is baked cut it up, and put in Verjuice and Sugar, or White Wine; make it hot before you put in, then lay on the Lid, and serve it:

An Umble Pye.

GET the Umbles of a Deer, parboil them, clear off all the Fat from them, take something more than the Weight of Beef-sweet, and shred it together; then add Half a Pound

a Pound of Sugar, season with Salt, Cloves, Mace, and Nutmeg; Half a Pint of Claret, a Pint of Canary, and two Pounds of Currants washed and picked; mix all well together, and bake them in Puff or other Paste.

An Umble Pye of a Lamb's Head.

TAKE a Lamb's Head, boil it very tender, pick the Meat off the Bones, mince it, with the Liver, Light Heart, and Beef-sweet; season it with Salt, Pepper, Nutmeg, and sweet Herbs; add to it Currants, and bake it in the Form of an Umble Pye.

A Battalia Pye.

YOU must take four tame Pigeons truss'd, and four Ox-palates well boil'd, blanch'd, and cut into small Pieces; also six Lamb-stones, as many Veal Sweetbreads, cut in Halves, and parboiled, twenty Cocks-combs boiled and blanch'd, the Bottoms of four Artichokes, a Pint of Oysters parboiled and bearded, and the Marrow of three Bones; seasoning all with Mace, Nutmeg, and Salt: Afterwards lay your Meat in a Coffin of fine Paste, proportionable to the Quantity thereof; put Half a Pound of Butter upon it, and a little Water into the Pye before it be set in the Oven: Let it stand in the Oven an Hour and a Half; then having drawn it, pour out the Butter at the Top of the Pye, and put into it a Lear of Gravy, Butter, and Lemons, and serve it up.

Another Way.

GET young Chickens, squab Pigeons, young Partridges, Quails, and Larks; truss them, and lay them in the Pye; take Ox-palates, boil them, blanch them, and cut them in Pieces, Sweetbreads, and Lamb-stones, cut them in Halves or Quarters, Cocks-combs blanched, a Pint or Quart of Oysters, drugged over with grated Bread and Marrow; add Sheeps Tongues boiled, blanched, and cut in Pieces; beat Pepper, Salt, Cloves, Mace, and Nutmeg all together; season with this. Lay Butter on the Bottom of the Pye, and place the rest in with the Yolks of hard Eggs, Cocks-stones, and Treads, and Force-meat Balls. Cover up the Pye, and when you set it into the Oven, put in five or six Spoonfuls of Water, and when it comes out of the Oven, pour it out, and put in Gravy.

Another Way.

TAKE some Lamb, Rabbit, Chicken, Pigeon, some Force-Meat Balls, Cocks Combs, Marrow, Asparagus, and hard Yolks of Eggs, season all pretty well, and if you have any Mushrooms, put them in also, then put in some Butter, with some Lemon-peel, and lay this last with some Slices of Bacon on the Top of your Meat, then bake it, and when you serve it up, pour thro' the Lid some good Gravy, with a very small Glass of White Wine heated.

A Cheshire Pork Pye.

TAKE some salt Loin of Pork, or of the Leg, and cut it into Pieces like Dice, or as you would do for a Hash. It may be boiled, or roasted, it is no Matter; then take an equal Quantity of Potatoes, pare them, and cut them into Dice, or Slices. Make your Pye-crust, and lay some Butter in the Bottom, at the Bottom, with some Pepper and Salt; then put your Meat and Potatoes, with such Seasoning as you like, with Pepper and Salt commonly, and on the Top some Pieces of Butter. Then close your Pye, and bake it in a gentle Oven, putting in about a Pint of Water just before it is going to the Oven; for if you put in your Water over Night, it will spoil your Pye.

Another Way.

SKIN your Pork, cut it into Steaks, season it pretty well with Salt, Nutmeg sliced, and beaten Pepper; put in some Pippins cut into small Pieces, as many as you think convenient, and sweeten with Sugar to your Palate; put in Half a Pint of White Wine; lay Butter all over it, close up your Pye, and set it in the Oven.

Pork Pye to be eaten cold.

DONE a Loin of Pork, and cut Part of it into Collops; take also as many Collops of Veal of the same Bigness, beat them both with the Back of the Cleaver; season your Veal with Cloves. Mace, Nutmeg, Thyme minced, and the Yolks of hard Eggs; season the Pork with Salt, Pepper, minced Sage, and the Yolks of hard Eggs; then lay in your Dish a Layer of Pork, and a Layer of Veal, till you have fill'd your Meat all in; then close up your Pye, and liquor it with Saffron-water, or the Yolks of Eggs: When it is baked, and cold, fill it with clarified Butter; let your first and last Layer be Pork, bake it, and set it by for Use.

A Devonshire

A Devonshire Squab Pye.

SHEET a Dish with Puff-paste, put at the Bottom a Layer of sliced Pippins; upon that put a Layer of Mutton Steaks, cut from the Loin, well seasoned with Pepper and Salt, strew some more Slices of Pippins upon that, and over them strew some Onions, shred small; repeat these till your Pye is full to the Top, then close it, having put in about Half a Pint of Water, and bake it.

A Shropshire Pye.

CUT a Couple of Rabbits into Pieces, season them well with Pepper and Salt; then cut some Pieces of fat Pork, and season them in like Manner. Lay these in your Coffin, with some Pieces of Butter upon the Bottom Crust, and close your Pye. Then pour in Half a Pint of Water and Claret mix'd, and bake it. Some will grate the best Part of a Nutmeg upon the Meat, before they close the Pye, which is a good Way. It must be served hot.

Another.

WHEN you have got some Rabbits and Pork, cut and season them as above; then make a Farce of the Rabbits Livers, parboiled, and shred small; some fat Bacon shred small, some sweet Marjoram powdered, some Pepper and Salt, and made into a Paste, with the Yolks of Eggs beaten; and then make this into Balls, and lay them into your Pye amongst the Meat, at proper Distances. Then take the Bottoms of three or four Artichokes boiled tender, and cut in Dice, and lay these likewise amongst the Meat; put in also some Cocks Combs blanched; then close your Pye, and pour in as much Wine and Water as you think convenient. Bake it an Hour and Half.

A Venison Pye.

WHEN you have raised a high Pye, shred a Pound of Beef-sewet and lay it in the Bottom, cut the Venison in Pieces, and season it with Pepper and Salt, lay it on the Sewet, lay Butter on the Venison, close up the Pye, and let it stand in the Oven for six Hours.

To make an Olio Pye.

MAKE your Crust ready, then take the thin Collops of a Leg of Veal, as many as you think will fill your Pye, Hack

ack them with the Back of a Knife, and season them with
 salt, Pepper, Cloves and Mace; wash over your Collops with
 a Bunch of Feathers dipped in Eggs, and have in Readiness
 a good Handful of sweet Herbs shred small; the Herbs must
 be Thyme, Parsley, and Spinach, and the Yolks of eight
 hard Eggs minced, and a few Oysters parboiled and chop-
 ped, some Beef-sewet shred very fine; mix these together,
 and strew them over your Collops, and sprinkle a little O-
 range-flower-water over them, and roll the Collops up very
 close, and lay them in your Pye, strewing the Seasoning over
 what is left; put Butter on the Top, and close up your Pye.
 When it comes out of the Oven, have ready some Gravy hot,
 and pour into your Pye, with an Anchovy dissolved in the
 Gravy, pour it in boiling hot; you may put in Artichoke
 bottoms and Chesnuts, if you please. You may leave out
 the Orange-flower-water, if you don't like it.

Another.

CUT Veal, or Mutton, into thin Slices, beat them with
 the Flat of your Knife, spread them Abroad: Then
 mince it small, together with hard Eggs, and these Herbs
 following; Sage, Parsley, Thyme, Marjoram, Savoury,
 Rindive, Spinach, Strawberry leaves, Violet-leaves, and
 Coriander. Put to them Salt, Pepper, Cinnamon, Nutmeg,
 Clove, and Currants, some Dates, Raisins, and Gooseber-
 ries minced small: Mix all these well together, and strew
 them on your Slices of Mutton and Veal; then roll them up,
 and put them into a Pye; lay on the Top of them Mar-
 joram, Dates, large Mace, and Butter, close up your Pye, and
 bake it; when it is done, liquor it with Butter, Verjuice,
 and Sugar, and so serve it up.

A Neat's Tongue Pye.

HAVING boiled and blanched your Neat's Tongue,
 cut it into Slices, and cut some Bacon into thinner
 Slices than your Tongue; your Tongue being prepared, lay
 a Layer of Bacon between each Layer of Tongue; and hav-
 ing seasoned them with two Nutmegs grated, and Half an
 ounce of Pepper, and three Anchovies, but no Salt, close
 up the Pye, and bake it; boil Half a Pint of Claret with some
 Gravy, a Piece of Butter, the Yolks of three Eggs, and a
 Nutmeg grated, till it is pretty thick; when it comes out of
 the Oven, pour it into the Pye through a Funnel.

Another

Another.

BOIL your Tongues till about Half done; blanch and slice them, and season them with Pepper, Salt, Cloves, Mace, and Nutmeg, with some Force-Meat Balls, slic'd Lemons and Butter, and close your Pye; when it is baked take a Pint of Gravy, with Sweetbreads, Palates, and Cocks Combs tofs'd up, and pour into the Pye.

A Lamb's Stone Pye.

TAKE three young Pigeons, three Chickens, and three Ox-palates, boil'd, blanch'd, and cut into small Pieces and bake them together; take three Veal Sweetbreads, cut in Halves and parboiled, Half a Score Cocks Combs boil'd and blanch'd, three Lamb Stones cut in Halves, the Bottoms of two Artichokes boil'd, a Pint of Oysters parboil'd, the Marrow of two Bones, season'd with Salt, Pepper, Nutmeg, and Mace; mingle some Pistachoes among these Ingredients, and fill your Pye with them; also grate in some Yolks of hard boil'd Eggs, covering all with Butter; make it up, put in a little Water, and, when it is baked, drain out the Butter, and put in Butter and Gravy beaten together.

A Lamb's Stone and Sweetbread Pye.

BOIL, blanch, slice, and season them with Pepper, Salt, Cloves, Mace, and Nutmeg, and lay them in the Pye with sliced Artichoke Bottoms; butter and close the Pye, and pour in a Lear.

To make Marrow Pies.

MINCE Veal with Beef-sewet, season it with Salt, Pepper, and Nutmeg, put to them Asparagus Tops cut the Length of an Inch and an Half, or two Inches, boiled, Veal Sweetbreads cut small, and the Yolks of hard Eggs cut into Quarters, Artichokes, or Potatoes, quartered Chelnuts and interlarded Bacon; mingle all these with Marrow, fill your Pies, and bake them, and liquor them with beaten Butter.

A Mermaid Pye.

HAVING scalded a Pig, bone it, then dry it well with a Cloth; season it with Salt, Pepper, and Nutmeg beaten and shred Sage. Then take a Couple of Neats Tongues boil'd, cold and dry'd, and cut them in long Slices, about the
Thick

sickness of Half a Crown; then lay one Quarter of your
in your Pye, and lay Slices of Tongue upon it; then lay
another Quarter, and more Tongue, and so on, till you
ve put in all the four Quarters; then cover them with
ices of Bacon, and put in Butter and bake it; when it is
ked, fill it up with melted Butter. It is to be eaten cold.

A Pig Pye.

ROAST your Pig till it will flea, then cut it into
Quarters, and season them with Salt and Pepper, beaten
e, and mix'd together. Make a Crust of Paste in the Form
a Pye, and lay in the Quarters; shred very small a Hand-
of Parsley, and six Sprigs of Winter-savoury, which strew
ver the Pig. Then strew over all the Yolks of three or four
ard Eggs grated, laying upon them here and there a Blade
Mace, some Bunches of Barberries, and a Handful of
urrants: Spread over all about Half a Pound of fresh But-
er, then close up the Pye, and bake it in an Oven mode-
tely heated: When it has stood two Hours in the Oven,
eat up a Pound of Butter, pour it into the Pye, and scrape
me double-refined Sugar over the Lid.

An Udder Pye.

LARD an Udder with large Lardoons, seasoned with
Pepper, Nutmeg, Cloves, and Mace; boil it till it is
nder, let it stand till it is cold; then wrap it up in a Veal-
aul, but first season it with Salt, and the former Spices; lay
me Slices of Veal in the Bottom of your Pye, season them,
y the Udder upon them; then Slices of Veal seasoned, and
n them Slices of Lard and Butter; close up your Pye, bake
and liquor it with clarified Butter, if you design to use it
old; but if hot put in White Wine, Gravy, and Butter, well
eaten up together and heated. Take away the Caul before
ou serve.

A Quince Pye.

TAKE preserved Quinces, freed from both Parings and
Cores, make a Syrup with Water, boil'd up with fine
ugar; then take as much of it as the Weight of the Quinces
ou intend to put in your Pye, and put it into a Preserving-
an; boil it, skim it, and then put in your Quinces; let them
oil till they be well cleared, then lay them into your Pye, in
alves or Quarters; make your Pye round with a cut Lid, put
in

in more Sugar, close it up, bake it, and put in your Syrup, and so ice it over.

Another Way.

PARE, core, and slice your Quinces, fill your Pye; lay over it candied Orange-peel, and pour into it the Syrup of Barberries, Mulberries, and Orange-juice; sweeten it to your Taste with good Sugar; add a Stick of Cinnamon, then lid your Pye, prick the Lid, and bake it.

A Rice Pye.

BOIL Half a Pound of Rice in Water, and afterwards in Milk, till it is as thick as Oatmeal Pudding; then set it by to cool, and beat in five Eggs, leaving out Half the Whites; put in Half a Pint of Cream, a Glas of Sack, and some Rose-water; season it with Cloves, Mace, Nutmeg, and Cinnamon, Half a Pound of Sugar, some Salt, a Pound of Currants, three Ounces of candied Orange, Lemon, and Citron-peel; cover it with Puff-paste, so bake it.

An Almond Pye.

BLANCH and beat a Pound of Almonds in a Mortar, with a little Rose-water; then take four Whites of Eggs, beat them with a large Glas of Sack, Half a Pint of Cream, Half a Pound of good Butter melted, one Pound of Sugar, a Pound of Currants, and a Quarter of a Pound of Marrow; put in some candied Lemon, Orange, and Citron-peel, seasoned with Nutmeg, Cloves, and Mace, mix them well together, and put them in your Dish, laying Puff-paste in the Bottom and on the Top; bake it in a gentle Oven, and when enough serve it.

A Quail Pye.

TRUSS your Quails, beat them on the Breast with a Rolling-pin to break their Bones; lard them with thick Slips of Bacon and Gammon; season them with Salt and Pepper, and slit them down the Back: Let the Livers be laid up. Make a Farce of a little Piece of tender Veal, raw Bacon, Marrow, Parsley, and sweet Herbs, a little Veal-sewet, all minced small; Mushrooms and Truffles chopt; bind the whole Farce with the Yolk of an Egg, and stuff your Quails with it. Also mince and pound some Bacon with the Livers of the Quails, and season them with Spice. Having made your Paste with an Egg, fresh Butter, and a little Salt; roll

out

Put two Pieces of it, lay one of them on buttered Paper, and spread upon it some Lard pounded in a Mortar; then lay in the Quails, with Mushrooms, Truffles, and a Bay-leaf; then cover them with thin Slices of Bacon: Then lay on your other Piece of Paste for the Lid; close up the Sides round about, wash over the whole Pye, and set it into the Oven: While it is baking, prepare a good Cullis of Veal Sweetbreads, Mushrooms, and Truffles: When it comes out of the Oven, cut off the Lid, take off all the Slips of Bacon, clear off all the Fat, squeeze in the Juice of a Lemon, pour in your Cullis, lay on the Lid, and serve it up hot to Table for a Side-dish.

Another.

TAKE twelve Quails, lard six, force the other six, then sheet a Dish with Puff-paste and lay them in, and between every one some Force-meat and a hard Egg, fresh Mushrooms and diced Sweetbreads, and cover the Breasts with Bacon; then lid it, and when baked, put in some good gravy.

An Apple Pye.

TAKE a Dozen of Apples, and scald them very tender, and take off the Skin; then take the Pap of them, and put to it twelve Eggs, but Half the Whites; beat them very well, and take the Crumb of a Penny Loaf grated, and a Nutmeg grated, Sugar to your Taste, and a Quarter of a Pound Butter melted; mix all these together, and bake them in a Dish; butter your Dish, and take Care that your Oven be not too hot.

Another Way.

MAKE a good Puff-paste Crust, lay some round the Sides of the Dish, pare and quarter your Apples, and take out the Cores, lay a Row of Apples thick, throw in Half a Pound of Sugar you design for your Pye, mince a little Lemon-peel, throw over it, and squeeze a little Lemon over them, then throw in a few Cloves, here and there one, then the rest of your Apples, and the rest of your Sugar. You must sweeten to your Taste, and squeeze a little more Lemon; boil the Peeling of Apples and the Cores in some Water, with a Blade of Mace, till it is very good; strain it, and boil the Syrup with a little Sugar, till there is but very little and good, pour it in your Pye, and put on your upper Crust, and bake it. You may put in a little Quince and Marmalade if you please.

Thus make a Pear-pye ; but don't put in any Quince. You may butter them when they come out of the Oven ; or beat up the Yolks of two Eggs, and Half a Pint of Cream, with a little Nutmeg, sweetned with Sugar, and take off the Lid, and pour in the Cream. Cut the Crust in little three-corner Pieces, and stick about the Pye, and send it to Table.

A Codling Pye with Cream.

PARE, core, and quarter them, or coddle them green, (by scalding them, and letting them stand an Hour in the same Water covered) and peel them afterwards if you like them best ; make a good Crust, and place your Codlings handsomely in your Pye, and put in some Slices of Lemon-peel no thicker than a Silver Penny, then put in some Loaf-Sugar beaten fine, and when it is baked cut off the Lid and let it cool ; then boil a Pint of Cream with Nutmeg and Cinnamon in it, and while it cools, beat the Yolks of five Eggs with a Quarter of a Pound of Loaf Sugar, and when your Pye is quite cold, and your Custard ready, pour it on your Pye. Stir into your Custard two Spoonfuls of Sack, but this must be done just before you pour it off, or it will curdle.

A Welch Apple Pye.

TAKE a Quarter of a Hundred of *Holland* Pippins and two Pounds of Sewet ; then shred the Apples and Sewet as fine as if they were for Paste ; then take a Quarter of an Ounce of beaten Cloves and Mace, and a Nutmeg grated fine, take some green Lemon-peel, cut it very fine, and mix them with ; then take a Pound of Sugar, ten Eggs, three Pounds of Currants, a Quarter of a Pound of candied Orange, Lemon-peel, and Citron, and Half a Pint of Sack. Mix them all together, then prepare your Crust, and put into your Dish, and bake it ; and when it comes out of the Oven, cut off the Lid, and pour in a Pint of heated Claret.

A Cherry Pye.

MAKE a good Crust, lay a little round the Sides of your Dish, throw Sugar at the Bottom, and lay in your Fruit and Sugar at Top. A few red Currants does well with them ; put on your Lid, and bake it in a slack Oven.

Make a Plumb Pye the same Way, and a Gooseberry Pye. If you would have it red, let it stand a good while in the Oven after the Bread is drawn. A Custard is very good with the Gooseberry Pye.

Egg Pies.

TAKE the Yolks of twenty hard Eggs, shred them with the same Weight of Marrow and Beef-sewet; season with Spice, candied Citron, and Lemon; and mix the whole with a Quart of Custard Stuff ready made, gather it in a Body over the Fire, and put it into your Crusts, which must be dried in the Oven first, and then fill them with this Matter or Custard, when bak'd, stick them with sliced Citron, and strew them with coloured Biscuits.

Another Way.

TAKE the Yolks of two Dozen Eggs boiled hard, chopped with double the Quantity of Beef-sewet, and Half a Pound of Pippins par'd, cor'd and slic'd; then add to one Pound of Currants wash'd and dry'd, Half a Pound of Sugar, a little Salt, some Spice beaten fine, the Juice of a Lemon, Half a Pint of Sack, candied Orange and Citron cut in Pieces, of each three Ounces, some Lumps of Marrow under the Top; fill them full; the Oven must not be too hot: Three Quarters of an Hour will bake them: Put the Marrow on them that are to be eaten hot.

Another Way.

MAKE a good Crust, cover your Dish with it, then have ready twelve Eggs boiled hard, cut them in halves, and lay them in your Pye; throw Half a Pound of Currants, clean washed and picked, all over the Eggs; then cut up four Eggs well, and mix with Half a Pint of White Wine, grate in a small Nutmeg, make it pretty sweet with Sugar. You are to mind to lay a Quarter of a Pound of Butter between the Eggs, then pour in your Wine and Eggs, cover your Pye. Bake it Half an Hour, or till the Crust is done.

A Kid Pye.

CUT your Kid in Pieces, free from Bones, and lard it with Bacon; season it with Pepper and Salt, Nutmeg, Mace, and Mace; lay on Butter according to the Bigness of the Pye, and close it. When it is baked, take a Quart of Oysters, and fry them brown; toss them up in Half a Pint of White Wine, the Oyster-liquor, some Gravy, and some Berries; thicken it with Eggs and drawn Butter; cut up the Lid, and pour it into the Pye.

A Green Goose Pye.

TAKE two fat Green Geese, bone them, and season them pretty high with Nutmegs, Cloves, Mace, Pepper and Salt, and if you like it, two whole Onions; lay them upon each other, and fill the Sides with young Rabbits cut in Pieces, and the Whole with Butter; let them be well bak'd, and they eat delicately hot or cold.

A Goose Pye.

HALF a Peck of Flour will make the Walls of a Goose-Pye, raise your Crust just big enough to hold your Goose; first have a pickled dried Tongue, boil'd tender enough to peel, cut off the Root, bone the Goose, and a large Fowl; take Half a Quarter of an Ounce of Mace beat fine, a Tea-spoonful of beaten Pepper, three Tea-spoonfuls of Salt, mix all together, season your Fowl and Goose with it, then lay the Fowl in the Goose, and the Tongue in the Fowl, and the Goose in the same Form as if whole. Put Half a Pound of Butter on the Top, and lay on the Lid. This Pye is delicious either hot or cold, and will keep a great while. A Slice of this Pye makes a pretty little Side-dish for Supper.

Another Way.

PArboil your Goose, and bone it, season it with Salt and Pepper, and put it into a deep Crust, with a good Quantity of Butter both under and over. Let it be well baked, fill it up at the Vent-hole with melted Butter. Serve it up with Bay-leaves, Mustard and Sugar.

*A Gibblet Pye.*

YOUR Gibblets being scalded and well picked, set them over the Fire with just Water enough to cover them, seasoning them pretty high with Salt, Pepper, an Onion, and a Bunch of sweet Herbs. When they are stewed very tender take them out of the Liquor, and set them by to cool; afterwards they are to be put into a standing Pye, or into a Paste with good Puff-paste round it, a convenient Quantity of Butter, and the Yolks of hard Eggs: Balls of Force-meat may also be laid over them, leaving a Hole on the Top of the Lid to pour in Half the Liquor the Gibblets were stewed in, just before your Pye is set in the Oven, and if there be Occasion the Remainder of the Liquor heated hot, when it is cut open

Another Way.

TAKE two Pair of Gibblets, put all but the Liver into a Sauce-pan, with two Quarts of Water, twenty Corns of whole Pepper, three Blades of Mace, a Bundle of sweet Herbs, and a large Onion. Cover them close, and let them stew very softly till they are quite tender, then have a good Crust ready, cover your Dish, lay a Rump-steak at the Bottom, seasoned with Pepper and Salt; then lay in your Gibblets with the Liver, and strain the Liquor they were stewed in; season it with Salt, and pour into your Pye, put on the Lid, and bake it an Hour and a Half.

A Pigeon Pye. 7

TRUSS and season your Pigeons with Pepper, Salt, and Nutmeg, lard them with Bacon, and stuff them with Force-meats; lay on Lambs Stones, Sweetbreads, and Butter, and close the Pye; then pour in Liquor made of Claret, Gravy, Oyster-liquor, two Anchovies, a Faggot of sweet Herbs, and an Onion; boil this up, and thicken it with brown Butter. This Liquor serves for several other Sorts of Meat and Fowl Pies.

Another Way.

DRAW your Pigeons, and truss them handsomely; then take their Livers, a little Marrow, a few Mushrooms, some of a Fillet of Veal, and sweet Herbs, of which make your Force-meat, and stuff the Bodies of your Pigeons therewith, keeping some of it to lay under them in the Pye; then raise your Pye, set it in the Form as usual, cover the Bottom of it with the Farce, season your Pigeons, and lay them upon it, cover them with Slices of Veal and Bits of Butter, lid your Pye, and so bake it; when it is enough, cut off the Lid, and take out the Veal, pour on a Ragoo of Sweetbreads, Cockscombs, and Mushrooms, so serve it hot.

Another Way.

TAKE a Dozen of Pigeons, and two Pounds of Butter; put Butter rolled up in Balls, with Parsley shred fine, to the Bellies of your Pigeons; season them with an Ounce of Pepper finely beaten; season the Insides before you put the Butter, lay them in your Crust, sprinkle Salt over them, lay them over with Butter, close up your Pye, and bake it.

Another Way.

MAKE a Puff-paste Crust, cover your Dish, let your Pigeons be very nicely picked and cleaned, season them with Pepper and Salt, and put a good Piece of fine fresh Butter, with Pepper and Salt, in the Bellies; lay them in your Pan, the Necks, Gizards, Livers, and Pinions, and Hearts lay between, with the Yolk of a hard Egg, a Beef-steak in the Middle; put as much Water as will almost fill the Dish, lay on the Top-crust, and bake it well. This is the best Way to make a Pigeon-pye; but the *French* fill the Pigeons with a very high Force-meat, and lay Force-meat round the Inside, with Balls, Asparagus-tops, and Artichoke-bottoms, and Mushrooms, Truffles, and Morels, and season high; but that is according to different Palates.

A Pye of Woodcocks.

WHEN your Woodcocks are parboil'd, lard them with large Lardoons, seasoned with Salt, Pepper, Spices, savoury Herbs shred, Cives and Parsley; take their Livers, and pound them in a Mortar, with scraped Bacon, Truffles, Cives and Parsley, seasoned with Salt, Pepper, Spices, and savoury Herbs; with these farce the Bodies of your Woodcocks; roll out a Sheet of your Paste about an Inch thick, butter a Sheet of Paper, and lay your Paste upon it; make your Pye, lay pounded Bacon over the Bottom of it, seasoned with Salt, Spices, and savoury Herbs; then lay in your Woodcocks, season them above as beneath, and lay over them thin Slices of Veal, and thin Bards of Bacon, and a Bit of Butter; close your Pye, and let it bake for three Hours. In the mean Time make a Ragoo thus: Peel and wash some raw Truffles, cut them in Pieces, and put them into a Stew-pan, moisten them with some Veal Gravy, and set them a stewing over a gentle Fire, put in some Veal Gravy to moisten them, and when they are enough, moisten them with a Cullis of Veal and Ham, and a little Essence of Ham; when your Pye comes out of the Oven pull off the Paper, cut open the Lid, take out the Veal and Bacon, skim off the Fat; pour your Ragoo of Truffles into the Pye, and serve it up for a first Course; or you may serve it with a Ragoo of Oysters instead of Truffles: After the same Manner you may make Pies of Turkey-pouts, Chickens, Capons, or Pullets.

A Rabbit

A Rabbit Pye.

YOU must cut off the Heads of your Rabbits, and the first Joint of the Feet, lard them with middling Lardons, and season them with Salt, Pepper, and some Spices; prepare your Pye, and garnish the Bottom of it with scrap'd Bacon, seasoned as above; cut your Rabbits in two, and place them in your Pye, being first seasoned as before-mentioned; cover them with Slices of Veal, and Lards of Bacon; then lid your Pye, and set it in the Oven; make a Cullis of Veal with some Gammon of Bacon cut in Slices, and lay it in the Bottom of your Stew-pan, together with your Rabbits Livers; set it over a Stove, and when the Liquor is warm take it out, and pound it in a Mortar; when your Cullis begins to stick to the Bottom, put in some melted Bacon, with a little Flour, stir and moisten it with Gravy; add a few Crusts of Bread, and let it simmer a while; then take out your Slices of Bacon, and put in your Livers, mix them well in it, strain it into a Sauce-pan, and keep it hot, but don't let it boil: When your Pye is baked cut up the Cover, take out the Veal Slices, and take off all the Fat; place your Pye in the Dish, pour in the Cullis, and serve it.

Another.

TAKE young Rabbits, cut them in Pieces, fry them in Lard, with a little Flour, seasoning them with Salt, Pepper, Nutmeg, sweet Herbs and Chibbols, adding a little Broth; when they are cold, put them in your Pye, adding some Truffles, Morels, and pounded Lard; lay on the Lid, set it in the Oven, and let it stand for an Hour and a Half; when it is about Half baked, pour in the Sauce in which the Rabbits were fried; and when you are about to serve it up to Table, squeeze in some Juice of *Seville* Orange.

Another.

TAKE a Couple of Rabbits, parboil them, bone them, lard them, and season them with Salt, Pepper, Nutmeg, Cloves and Mace, and Winter-savoury; lay them into your Pye with a good many Force-meat Balls, laying a Pound of Butter on the Top, close it up, bake it, and when it is cold, fill it up with clarified Butter.

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A Hare Pye.

BREAK the Bones of the Hare, lard it well, and season it with Salt, Pepper, Nutmeg, Cloves, and a Bay-leaf; lay Slices of Bacon at the Bottom of your Pye, put in the Hare, and lay Slices of Bacon over it, and lid it up; when it is baked, pour in melted Butter, and stop the Hole of the Pye, and set it by to cool.

Another Way.

BONE the Hare, season the Flesh with Pepper, Salt, and Spice, and beat it fine in a Mortar; do a Pig in the same Manner, then make your Pye, and lay a Layer of Pig, and a Layer of Hare, till it is full; put Butter at the Bottom, and on the Top; bake it three Hours. It is good hot or cold.

Another Way.

PARBOIL the Hare, take out all the Bones, and beat the Meat in a Mortar with some fat Pork, or new Bacon, then soak it in Claret all Night, the next Day take it out, season it with Pepper, Salt, and Nutmeg grated, then lay the Back-bone in the Middle of your Dish, put the Meat about it, with about three Quarters of a Pound of Butter; lay no Paste in the Bottom of your Dish, but Puff-paste over it.

Another Way.

TAKE the Flesh of a Hare after it is skinn'd, and string it; take a Pound of Beef-sewet, or Marrow, shred it small with sweet Marjoram, Parsley, and Shalots; take the Hare, cut it in Pieces, season it with Mace, Pepper, Salt, and Nutmeg, then bake it, when it is baked open it, and pour over it some melted Butter.

Another Way.

CUT your Hare in Joints, and season it to your Palate; then take some Sage, Parsley, Thyme, Marjoram, and a little Onion; shred these very small, and mix them with Pepper, Nutmeg, and Raspings of French Rolls, with some Salt, so rub it all over the Pieces of Hare; then take Slices of Bacon, and lay them in the Bottom of your Pye, and put your Hare in with all the Seasoning upon it, two or three Bay-leaves, and a little cold Gravy. When it comes out of the Oven,

Oven, have ready some strong Gravy, with some Anchovy minc'd fine, some White Wine, and a Bit of Butter, make this Liquor thick, and very hot, and pour it through a Hole in the Lid of the Pye, and shake it well together.

A Chicken Pye.

MAKE a Puff-paste Crust, take two young Chickens, cut them to Pieces, season them with Pepper and Salt, a little beaten Mace, lay a Force-meat made thus round the Side of the Dish: Take Half a Pound of Veal, Half a Pound of Sewet, beat them quite fine in a Marble Mortar, with as many Crumbs of Bread; season it with a very little Pepper and Salt, an Anchovy, with the Liquor, cut the Anchovy to Pieces, a little Lemon-peel, cut very fine, and shred small, a very little Thyme, mix all together with the Yolk of an Egg, make some into round Balls, about twelve, the rest lay round the Dish. Lay in one Chicken over the Bottom of the Dish, take two Sweetbreads, cut them into five or six Pieces, lay them all over, season them with Pepper and Salt, strew over them Half an Ounce of Truffles and Morels, two or three Artichoke-bottoms cut to Pieces, a few Cocks Combs, if you have them, a Palate boiled tender and cut to Pieces; then lay on the other Part of the Chicken, put Half a Pint of Water in, and cover the Pye. Bake it well, and when it comes out of the Oven, fill it with good Gravy, lay on the Crust, and send it to Table.

Another Way.

HAVING cut your Chickens in Quarters, and larded them, take away the Necks, singe them, and wipe them clean, and parboil them: For your Force-meat, mince some Bacon and a little Marrow, seasoned with Pepper, Nutmeg, Salt, and Parsley, and lay it about the Chickens, with a boiled young Lettuce; and when baked, serve them with a Caudle. About three Hours bakes it.

Another Way.

BOIL young Chickens in an equal Quantity of Milk and Water, then flea them, and season them with Salt, Cloves, and Nutmeg; put Puff-paste round, and in the Bottom of the Dish lay a Layer of Butter with Artichoke-bottoms, Veal-sweetbreads, and Cocks Combs, and over them lay the Chickens, with some Bits of Butter rolled up in the Seasoning, and some Balls of Forced-meat. Lay on a Lid of Puff-paste,

the Oven must not be too hot : While it is baking make the following Caudle : Boil a Blade of Mace in Half a Pint of White Wine or Cyder, take it off the Fire, and slip in the Yolks of two Eggs well beaten, with a Spoonful of Sugar, and a little Bit of Butter rolled up in Flour. Pour in this Caudle when the Pye comes out of the Oven. And if for a savoury Pye, put in Mushrooms instead of Sweetmeats, with Artichoke-bottoms, Cocks Combs, and Pullets, Veal Sweetbreads set in Water, and pull'd in Pieces ; make a good Puff-paste for your Patty-pan, and lay a Layer of these with Force-meat Balls, and a Layer of Chickens seasoned with Salt, Pepper, and Spice, with a Bit of Butter in their Bellies, rolled up in the Seasoning, and Butter on the Top ; and if in Time of Year, put in Gooseberries and ripe Currants, bake it, and put in the same Caudle, only leave out the Sugar ; give it two or three Shakes when you serve it.

Another Way.

PARBOIL a Couple of Chickens, season them with Salt and Pepper, lard them with middling Lardoons ; put their Livers in a Mortar, with some scraped Bacon, Truffles, Cives, and Parsley, seasoned with Salt, Pepper and Spice ; pound it all well together, and stuff the Bodies of your Chickens with it ; then raise your Pye, put in the Bottom of it some fresh Butter, lay in your Chickens seasoned under and over, cover them with thin Slices of Veal, and a little fresh Butter ; then lid your Pye, bake it, and serve it with a Ragoo of Oysters.

A Hen Pye.

TAKE a Hen, cut it in Pieces, season it with savoury Spice ; lay it in the Pye with Balls, Yolks of hard Eggs, Slices of Lemon and Butter. Close the Pye, bake it, and when it comes out of the Oven, pour in a Lear thicken'd with Eggs.

A Mutton Pye.

CUT your Mutton into Steaks, after taking off the Skin and Fat of the Inside, season with Salt and Pepper, shred some Sewet small, and put both under and over your Steaks, put in a little Water, and bake it.

Another

Another Way.

GET a Loin of Mutton, and take off the Skin and Fat of the Inside, cut it into Steaks, season them with savoury Spice, lay them in the Pye, put on some Butter, and pour a little Water into it, close it, bake it, and when it comes out of the Oven, chop a Handful of Capers, Cucumbers, and Oysters, in Gravy, an Anchovy, and drawn Butter, and put it in.

A Turkey Pye.

HAVING boned your Turkey, season it with savoury Spice, put it into your Pye with a Couple of Capons, or wild Ducks, cut in Pieces, to fill up the Corners : Lay on Butter, and close the Pye. When it is baked and cold, fill it up with clarified Butter.

Another Way.

MAKE a good Paste, bone your Turkey, and lard it with pretty large Lardoons of Bacon, season it with one Ounce of Pepper, two Ounces of Salt, and an Ounce of Nutmeg, if it be to be eaten cold, but if hot, with Half the Seasoning before-mentioned : Lay Butter in the Bottom of your Pies, lay in your Turkey, and put in Half a Dozen whole Cloves, then lay on the rest of your Seasoning with good Store of Butter ; close it up, and baste it over with Eggs, and when it is baked, fill up with clarified Butter.

If you please, you may make a Stuffing for it as follows : Mince Beef-sweet and some Veal very fine ; season with Salt, Pepper, Nutmeg, and fine Herbs ; add two or three Yolks of raw Eggs, some Pieces of biled Artichokes, or Skirrets, Grapes, or Gooseberries.

A Turkey Pye the French Way.

TRUSS your Turkey, beat it on the Breast to break the Bones, lard it with thick Lardoons of Bacon well seasoned. Mince the Liver with raw Bacon, sweet Herbs, Chibbols and Parsley ; also Mushrooms, Truffles, and Marrow ; season all well, and pound them in a Mortar ; stuff the Body of your Turkey with some of this Farce ; lay some of the Farce in the Bottom of the Pye ; then lay in your Turkey, having seasoned it well, then lay thin Slices of Bacon over all ; put on the Lid, and set it into the Oven ; when bak'd, clear off all the Fat, and pour in a Ragoo of Mushrooms, Veal-sweetbreads, Cocks Combs, &c. and serve it up hot for a Side-dish.

Duck

Duck Pye; to be eaten cold.

PARBOIL, lard, and season your Ducks, with Salt, Pepper, savoury Herbs, Spice, sliced Cives, and Parsley, having made your Paste, roll a Sheet of it an Inch thick, and of the Largeness you intend to make your Pye; rub a Sheet of Paper with Butter, flour a Table, lay the Paper upon it, and the Paste upon that, raise your Pye, and then take some minced Cives and Parsley, and pound them in a Mortar with fresh Butter, and stuff the Bodies of your Ducks with it, cover the Bottom of your Pye with pounded Bacon, seasoned with Salt, Pepper, Herbs, and Spices. Lay in your Ducks, and fill up the Intervals with some of the pounded Bacon; put in one Bay-leaf, and cover the whole with Bards of Bacon; lid your Pye with a Sheet of the same Paste, rub it over with an Egg, and set it in the Oven; when it begins to grow brown, cut a Hole in the Lid to give it Air, and cover it with a Sheet of Paper. Let it bake four or five Hours, then draw it, stop up the Hole you made in the Lid, and when the Pye is Half cold, turn it upside down, and let it stand in that Manner till it is quite cold. When you would serve it, cut it open, place it in a Dish with a clean Napkin under it, and serve it for a second Course.

Another Way.

MAKE a Puff-paste Crust, take a Couple of Ducks, scald them, and make them very clean, cut off the Feet, the Pinions, the Neck and Head, all clean picked and scalded, with the Gizzards, Livers, and Hearts; pick out all the Fat of the Insides, lay a Crust all over the Dish, season the Ducks with Pepper and Salt, Inside and out, lay them in your Dish, and the Gibblets at each End seasoned; put in as much Water as will almost fill the Pye, lay on the Crust, and bake it, but not too much.

A Sea Duck Pye.

PICK and truss your Ducks, beat them a little on the Breast, broil them, and tie them up at the Ends: Take the Livers, Mushrooms, Truffles, Cives, Parsley, Butter, an Anchovy, and Capers, mince them small, and season them well, and stuff the Bodies of the Ducks with the Farce; then, having made your Paste, fill your Pye with the Sea-ducks; when it is baked you may either serve it up cold without any Thing else; or if you serve it hot, make a Ragoo with Carps

Roes,

Roes, the Tails of Craw-fish, Truffles, and Mushrooms, or else a Ragoo of Oysters.

A Swan Pye, to be eaten cold.

AFTER skinning and boning your Swan, lard it with Bacon, and season it with Pepper, Salt, Cloves, Mace, and Nutmeg, to your Palate, and with a few Bay-leaves powdered; lay it in the Pye; stick it with Cloves, lay on Butter, and close the Pye: When it is baked, and half cold, fill it up with clarified Butter.

A Pheasant Pye.

DRAW your Pheasants, season them with Pepper and Salt to your Taste; then make a Force-meat of Veal, or the Breasts of Pullets, and stuff the Bodies of your Pheasants with it; then having raised your Pye, lay a Layer of Butter in the Bottom; put in your Pheasants, with a Layer of Butter on the Top, and some of your Force-meat round it, that was left when you stuffed the Bodies of your Pheasants; then lid your Pye, and bake it; when it is drawn cut up the Cover, and pour into it a Ragoo of Sweetbreads; so serve it.

Or thus.

YOUR Pheasants being drawn, and larded with great Lardoons, take some scraped Bacon, with some raw Mushrooms and a Truffle, some Parsley and Cives, all shred very small; mix all this well together, and stuff your Pheasants with it. Then having raised your Paste into a Pye, lay some scraped Bacon on the Bottom of it, seasoned with Salt, Pepper, Herbs, and Spices; lay in the Pheasants, seasoned in like Manner, and covered with Slices of Veal, grated Bacon, fresh Butter, and Bards of Bacon over all. Then lid your Pye, and set it in the Oven; while it is baking, take some Truffles, and having peel'd and wash'd them well, cut them in Slices, put them into a Sauce-pan, with some good Gravy, let them simmer over a slow Fire, and thicken them with a Cullis of Veal and Ham. When your Pye is baked, cut up the Cover, take out the Bards of Bacon, and Slices of Veal, skim off all the Fat, pour in your Ragoo of Truffles, and serve it hot. Instead of a Ragoo of Truffles, you may serve it with a Carp-sauce, or with a Ragoo of Sweetbreads and Livers. We make Pies of Partridges, Ducks, and Quails, in the same Manner as we do this Pheasant Pye.

A Pye

A Pye of Partridges, Woodcocks, &c. to be eaten warm.

TAKE a Brace of Partridges, and another of Woodcocks, draw your Partridges, and keep the Livers; truss up both one and the other, and beat them on the Breast with a Rolling-pin, so as to break all their Bones; then having larded them with great Lardoons, seasoned with Pepper, Salt, Herbs, and Spices, slit them along the Back, pound the Livers of your Partridges with scraped Bacon, Mushrooms, Truffles, Cives, and Parsley, seasoned in like Manner as your above Lardoons: When it is well pounded, stuff with it the Bodies of your Woodcocks and Partridges, and season them besides: Having prepared and raised your Paste, lay them in all round it, with some Mushrooms and Truffles, and a Bay-leaf; cover them all over with Bards of Bacon, lid your Pye, and set it in the Oven. When it is baked enough, draw it out of the Oven, cut up the Cover, take out the Bacon, skim off all the Fat; and having prepared a Cullis of Partridges, with Veal Sweetbreads, Truffles, and Mushrooms, pour it hot into the Pye, squeeze in a Lemon, and serve it for the first Course.

The hot Pies of Chickens, Pigeons, Larks, Quails, Thrushes, and the like, are made and served in the same Manner.

Minced Pies.

TAKE the best Part of a Neat's Tongue parboil'd, peel it, cut it in Slices, and set it to cool: To a Pound of Tongue, Beef, or Veal, put two Pounds of Beef-sewet, then chop them all together on a Block very fine; to each Pound of Meat put a Pound of Currants, and a Pound of ston'd Raisins, chopp'd or cut small; then pound your Spice, which must be Cloves, Mace, and Nutmeg; season it as you like, with Sugar, candy'd Orange, Lemon, and Citron-peel shred, with two or three Pippins; squeeze in the Juice of one Lemon, a large Glas of Sack, with some Dates ston'd and shred small; all these being mixed together very well, make your Pies, and bake them, but not too much.

When you serve the Pies, strew fine Sugar over them.

Another Way.

BOIL a fresh Neat's Tongue, blanch and mince it, hot or cold, then mince four Pounds of Beef-sewet by itself; mingle them together, and season them with an Ounce of Cloves

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Cloves and Mace beaten, some Salt, Half a preserved Orange, and a little Lemon-peel minced, with a Quarter of a Pound of Sugar, four Pounds of Currants, a little Verjuice and Rose-water, and a Gill of Sack, the same of Red Wine, or Elder Wine, and Gravy, and a Handful of Raisins ston'd; stir all together, and fill your Coffins.

The Inside of a Sirloin of Beef, Buttock, or any other Meat you please, parboiled, will answer the Purpose as well as Tongue, to make Minced Pies.

Another Way.

TAKE three Pounds of Sewet shred very fine, and chopped as small as possible, two Pounds of Raisins stoned, and chopp'd as fine as possible, two Pounds of Currants, picked, washed, rubbed, and dried at the Fire, ten or twelve Pippins, pared, cored, and chopp'd small, Half a Pound of fine Sugar pounded fine, a Quarter of an Ounce of Mace, a Quarter of an Ounce of Cloves, two large Nutmegs, all beat fine; put all together into a great Pan, and mix it well together with Half a Pint of Brandy, and Half a Pint of Sack, put it down close in a Stone Pot, and it will keep good four Months. When you make your Pies, take a little Dish, something bigger than a Soop-plate, lay a very thin Crust all over it, lay a thin Layer of the minced Ingredients, and then a thin Layer of Citron cut very thin, then a Layer of the minced Ingredients, and a thin Layer of candy'd Orange-peel cut thin, over that a little minced Ingredients; squeeze Half the Juice of a fine *Sewille* Orange or Lemon, and pour in three Spoonfuls of Red Wine; lay on your Crust, and bake it nicely. These Pies eat finely cold. If you make them in little Patties, mix your minced Ingredients and Sweet-meats accordingly: If you chuse Meat in your Pies, parboil a Neat's Tongue, peel it, and chop the Meat as fine as possible, and mix with the rest; or two Pounds of the Inside of a Sirloin of a Beef, or any other Meat, parboil'd.

Another Way.

CUT four Pounds of the flesh Part of a Leg of Veal in thick Slices, and put them in scalding Water, and let it just boil; it must be four Pounds after it is scalded and skinned; to this Quantity put eight Pounds of Beef-sewet skinn'd, and a Pound of Marrow, shred all very fine, with eight Pippins pared and cored, and four Pounds of Raisins of the Sun stoned; when it is all shredded very fine, put it in a large deep Dish,

Dish, or on a Table, to mix, and put to it one Ounce of Nutmegs grated, and Half an Ounce of Cloves, as much Mace, a Spoonful of Salt, above a Pound of Sugar, the Peel of a Lemon shred exceeding fine; when you have seasoned it to your Palate, put in seven Pounds of Currants, cleansed and dry'd; when you fill your Pies, put into every one some shred Lemon, with its Juice, some candy'd Lemon peel and Citron in Slices; and just as the Pies go into the Oven, put into every one a Spoonful of Sack, and a Spoonful of Claret; so bake them.

Minced Pies with Eggs.

GET ten Eggs, boiled hard, and cold, shred them with one Pound of Beef-sweet, season it with a little Salt, Half an Ounce of beaten Cinnamon, a little Mace, better than a Quarter of a Pound of Sugar, Half a Rind of a Lemon, shred very small, six or eight Dates shred small, three Pippins chop'd small, a Quarter of a Pint of Rose-water, a Pound and a Quarter of Currants, the Juice of an Orange and a Lemon, and some candy'd Citron and Orange, what Quantity you like.

Minced Pies with Eel, or Oysters.

FLEA the Flesh of a fresh Eel from the Bone, mince it small, and pare two or three Apples or Pears, mince as much of them as of the Eel, or Oysters; temper and season them together with Ginger, Pepper, Cloves, Mace, Salt, a little Sanders, some Currants, Raisins, Prunants, Dates, Verjuice, Butter, and Rose-water.

A Pompion Pye.

WE take about Half a Pound of Pompion and slice it, a Handful of Thyme, a little Rosemary, Parsley, and sweet Marjoram stripp'd off the Stalks, and chop'd small; also Cinnamon, Nutmeg, Pepper, and six Cloves, all beaten with ten Eggs; then mix them, and beat them all together, and put in as much Sugar as you think fit: Fry the whole Compound like a Fraize, let it stand till it is cold, and fill your Pye. Afterwards take Apples sliced thin, and lay a Row of the Fraize, and a Layer of Apples, with Currants betwixt the Layer, while your Pye is filled; and put in a good deal of fresh Butter before you close it: When the Pye is baked, take six Yolks of Eggs, some White Wine or Verjuice, and make a Caudle thereof, but not too thick; cut up the Lid, and put it in, stir all well together till the Eggs and Pompions are not perceived, and so serve the Pye up.

A Pea-

A Peacock Pye.

BONE your Peacock, parboil it, and lard it with large Lardoons of Bacon; then season it with Salt, Pepper, and Nutmeg, of each two Ounces and a Half; when your Pye is ready, lay some Butter in the Bottom, with some Cloves beaten; then lay in your Peacock, and the rest of the Seasoning upon it; lay good Store of Butter, and close it; baste it with Saffron-water, and when it is baked, and half cold, fill it with clarified Butter.

A Potatoe Pye.

HAVING made your Crust, lay a Layer of Butter in the Bottom, and having boiled your Potatoes tender, lay them in, and upon them lay Marrow, Yolks of hard Eggs, whole Spice, blanched Almonds, Dates, Pistachoes, Orange, Lemon, and Citron-peel candy'd; then lay in a Layer of Butter over all, close up your Pye, bake it; and when it comes out of the Oven, cut up the Lid, and pour in melted Butter, Sugar, Wine, and the Yolks of Eggs.

Another Way.

BOIL your Potatoes, season them lightly with Salt, Pepper, Nutmeg, and Cinnamon, then put them in your Pye, having first laid on a Sheet of Paste in the Bottom; then lay on some Beef-marrow, Dates halved, Eringo-roots, some Butter, whole Mace, and Slices of Lemon, close up the Pye, bake it, and when it comes out of the Oven, liquor it with Butter, Grapes, Verjuice, and Sugar, and ice it with Sugar and Rose-water.

Another Way.

BOIL three Pounds of Potatoes, peel them, make a good Crust, and lay in your Dish; lay at the Bottom Half a Pound of Butter, then lay in your Potatoes, throw over them three Tea-spoonfuls of Salt, and a small Nutmeg grated all over, six Eggs boiled hard and chopped fine, throw all over, a Tea-spoonful of Pepper strewed all over, then Half a Pint of White Wine. Cover your Pye, and bake it Half an Hour, or till the Crust is enough.

An Onion Pye.

WASH and pare some Potatoes, and cut them in Slices, peel some Onions, cut them in Slices, pare some Apples and slice them, make a good Crust, cover your Dish, lay

lay a Quarter of a Pound of Butter all over, take a Quarter of an Ounce of Mace beat fine, a Nutmeg grated, a Tea-spoonful of beaten Pepper, three Tea-spoonfuls of Salt, mix all together, strew some over the Butter, lay a Layer of Potatoes, a Layer of Onions, a Layer of Apples, and a Layer of hard Eggs, and so on, till you have filled your Pye, strewing a little of the Seasoning between each Layer, and a Quarter of a Pound of Butter in Bits, and six Spoonfuls of Water. Close your Pye, and bake it an Hour and Half: A Pound of Potatoes, a Pound of Onions, a Pound of Apples, and twelve Eggs will do.

An Orangeado Pye.

MAKE a good Crust, lay it over your Dish, take two Oranges, boil them with two Lemons till tender, in four or five Quarts of Water. In the last Water, which there must be about a Pint of, add a Pound of Loaf-sugar, boil it, take them out and slice them into your Pye, then pare twelve Pippins, core them, and give them one Boil in the Syrup; lay them all over the Oranges and Lemons, pour in the Syrup, and pour on them some Orangeado Syrup. Cover your Pye, and bake it in a slow Oven Half an Hour.

A Warden Pye.

QUARTER or slice them raw; if you quarter them, put some whole ones among them; if you slice them, put beaten Spices, and a little Butter and Sugar, allowing a Pound of Sugar to every Dozen of large Wardens, and a Quarter of a Pound of Butter; close up your Pye; and when it is baked, mash the Fruit; and having beaten Yolks of Eggs with Cream, stir them together; cut the Lid of the Pye into six or eight Pieces in the Form of Diamonds, put in some Rose-water, and scrape Sugar over it.

A Yorkshire Christmas Pye.

LET the Wall and Bottom of your Pye be a very thick Crust; bone a Turkey, a Goose, a Fowl, a Partridge, and a Pigeon, season them all very well, take half an Ounce of Mace, Half an Ounce of Nutmegs, a Quarter of an Ounce of Cloves, and Half an Ounce of Black Pepper, all beat fine together, two large Spoonfuls of Salt, and then mix them together. Open the Fowls all down the Back, and bone them; first the Pigeon, then the Partridge, then the Fowl, then the Goose, and then the Turkey, which must be large; season them

them all well first, and lay them in the Crust, so as it will look only like a whole Turkey; then have a Hare ready cased, and wiped with a clean Cloth. Cut it to Pieces, that is, joint it; season it, and lay it as close as you can on one Side; on the other Side Woodcock, more Game, and what Sort of wild Fowl you can get. Season them well, and lay them close; put at least four Pounds of Butter into the Pye, then lay on your Lid, which must be a very thick one, and let it be well baked. It must have a very hot Oven, and will take at least four Hours.

This Pye will take a Bushel of Flour; at the Beginning of this Chapter you will see how to make it. These Pies are often sent to *London* in a Box as Presents; therefore the Walls must be well built.

An Ox-cheek Pye.

FIRST bake your Ox-cheek as at other Times, but not too much; put it in the Oven over Night, and then it will be ready the next Day; make a fine Puff-paste Crust and let your Side and Top Crust be thick; let your Dish be deep, to hold a good deal of Gravy, cover your Dish with Crust, then cut off all the Flesh, Kernels, and Fat of the Head, with the Palate cut in Pieces, cut the Meat into little Pieces as you do for a Hash; lay in the Meat, take an Ounce of Truffles and Morels, and throw them over the Meat, the Yolks of six Eggs boiled hard, a Gill of pickled Mushrooms, or fresh ones is better if you have them; put in a good many Force-meat Balls, a few Artichoke-bottoms and Asparagus-tops, if you have any, season your Pye with Pepper and Salt to your Palate, and fill the Pye with the Gravy it was baked in. If the Head be rightly seasoned when it comes out of the Oven, it will want very little more; put on the Lid, and bake it. When the Crust is done your Pye will be enough.

Another Way.

BONE them, soak them well in Water, boil them tender, cleanse them very well, throw away the Balls of the Eyes, season with Salt, Pepper, and Nutmeg; then mince Buttock of Beef and Beef-sewet, lay this in the Bottom of your Pye; then lay the Cheeks upon it, with a few whole Cloves; close up your Pye, and bake it.

For the Paste take Half a Peck of Flour, the Whites of Half a Dozen Eggs, two Pounds and a Half of Butter; work the Butter and Eggs up dry in the Flour, then add a little Water to make it into a stiff Paste, and work up all cold.

An Hern Pye.

BREAK the Breast-bone of the Fowl ; lay it in soak for the Space of an Hour, in warm Water and Salt ; shred Onions and sweet Herbs together, and with Butter make them up into little Balls, and put some of them into the Belly of the Hern, season with Salt, Pepper, Mace, and Nutmeg, beaten fine ; lard the Breast, and put Pieces of Bacon in the Wings ; lay some of your Balls about it, sprinkle some Juice of Lemon, and bake it : And afterwards pour into it melted Butter ; let it stand till it be cold, and then serve it.

A Ham Pye.

LAY your Ham in Milk and Water forty-eight Hours, then trim and half boil it, then lay it in the Middle of your Pye, with Spice, &c. a good Quantity of Force-meat, made of all Sorts of savoury Herb, except Onions and Pennyroyal, and round it hard Eggs sliced, stick Chickens properly seasoned in the Force-meat ; put a large Quantity of Butter on the Top of your Pye ; season the Whole with a little Pepper, and bake it two Hours.

Another Sort.

TAKE some cold boiled Ham, and slice it about Half an Inch thick, make a good Crust, and thick, over the Dish, and lay a Layer of Ham, shake a little Pepper over it, then take a large young Fowl clean picked, gutted, washed, and singed ; put a little Pepper and Salt in the Belly, and rub a very little Salt on the Outside ; lay the Fowl on the Ham, boil some Eggs hard, put in the Yolks, and cover all with Ham, then shake some Pepper on the Ham, and put on the Top-crust. Bake it well, have ready when it comes out of the Oven some very rich Beef-gravy, enough to fill the Pye, lay on the Crust again, and send it to Table hot. A fresh Ham will not be so tender ; so that I always boil my Ham one Day, and bring it to Table, and the next Day make a Pye of it. It does better than an unboiled Ham. If you put two large Fowls in they will make a fine Pye, but that is according to your Company, more or less. The larger the Pye, the finer the Meat eats. The Crust must be the same you make for a Venison-pasty. You should pour a little strong Gravy into the Pye when you make it, just to bake the Meat, and then fill it up when it comes out of the Oven. Boil some Truffles and Morels, and put into the Pye, it is a great Addition ; and fresh Mushrooms, or dried ones.

A very

A very good Pye.

LAY Puff-paste round the Rims of your Dish; then lay a Layer of Biscuit, and a Layer of Butter and Marrow, then a Layer of all Sorts of wet Sweet-meats, or as many as you can have, and so do till your Dish is full; then boil a Quart of Cream, and thicken it with two Eggs, a little Rose-water and Sugar; add this to the rest, and bake it.

A Bride Pye.

PARBOIL Cocks-combs and Stones, Veal Sweetbreads and Lambs-stones, cut them into Slices; also blanch Ox-palates, and cut them into Slices; add to these a Pint of Oysters, some Slices of interlarded Bacon, a few Chestnuts roasted and blanched, a few Broom-buds pickled, a Handful of Pine-kernels, and some Dates sliced; season these with Salt, Nutmeg, and whole Mace; fill your Pye with these, lay Slices of Butter over them, close it up, and bake it; when it comes out of the Oven, cut up the Lid, and having beaten up Butter, with the Yolks of three or four Eggs, some Wine, the Juice of a Lemon well shaken together, pour this into your Pye.

A Parsnip Pye.

BOIL your Parsnips tender, and cut them in Slices, then sheet your Dish with good Paste, and lay upon it some Pieces of Butter, then a Layer of Parsnips, and some Spice, Pepper, &c. then some Oysters and Yolks of hard Eggs boiled, then more Butter, and Spice, &c. then Parsnips, then Oysters, then Eggs, till your Dish is filled; put Butter on the Top of all, and lid it; bake it Half an Hour, and when it comes out of the Oven, pour over it melted Butter and Juice of Lemon, and serve it hot. You may make a Carrot Pye the same Way.

An Herb Pye.

AFTER picking and washing some Spinach, Lettuces, and some sweet Herbs, shred them into your Pye, with good Store of Butter, Force-meat Balls, a little Nutmeg, Salt, Cloves, Mace, and Nutmeg, and bake it; when it comes out of the Oven, cut it open, and pour into it some hot Cream, or Milk, beat up with the Yolks of Eggs, and Sugar.

A Beet Pye.

WASH a good Quantity of green Beets, and take out the Stalk, or middling String, then chop them small, with two or three Apples, season it with Pepper, Salt, and Ginger, then put Paste at the Bottom of your Dish, and several Pieces of Butter, then the Beets and Apples, and with them a little Sugar, and on the Top some more Butter, then close it, and bake it; cut it open when it comes out of the Oven, and squeeze on it the Juice of a Lemon, and serve it.

A Cabbage-Lettuce Pye.

TAKE some of the largest and hardest Cabbage-Lettuces you can get, boil them in Salt and Water till they are tender, then lay them in a Colander to drain dry; then have your Paste laid in your Patty-pan ready, and lay Butter on the Bottom; then lay in your Lettuce, and some Artichoke-bottoms, and some large Pieces of Marrow, and the Yolks of eight hard Eggs, and some scalded Sorrel; bake it, and when it comes out of the Oven cut open the Lid, and pour in a Caudle made with White Wine and Sugar, and thickened with Eggs; so serve it hot.

A Lark or Sparrow Pye.

TO a Dozen of Larks, &c. put the Crumb of two Penny-loaves, a little Salt, three Eggs, a Quarter of a Pint of Rose-water, a Pound of Currants, a Quarter of an Ounce of beaten Mace, a Quarter of an Ounce of Cinnamon, and Nutmeg grated; mix these well together, and make them into Balls, and put them in the Bellies of the Larks; lay them in the Pye, and lay a Pound of Butter in Slices over them, and a Lemon sliced, and Half a Pound of Lemon and Citron candy'd, and a Quarter of an Ounce of whole Mace; bake it; and when it is done, pour melted Butter on the Top, and serve it up.

Another.

YOU must have three Dozen at least; lay betwixt every one a Bit of Bacon, as you do when you roast them, and a Leaf of Sage, and a little Force-meat at the Bottom of your Crust; put some Butter over the Larks, and lid it; when baked for one Hour, which will be sufficient, make a little thickened Gravy, put in the Juice of a Lemon; season with Pepper and Salt, so serve it hot.

A Bustard

A Bustard Pye.

BONE it, parboil and lard it, season with Salt, Pepper, and Nutmeg, lay Butter in the Bottom of the Pye, add some beaten Cloves, then lay in the Fowl, strew more Seasoning over it, lay on a good Quantity of Butter, close it up, bake it, and when it is cold, fill it up with clarify'd Butter.

A Salt-fish Pye.

GET a Side of Salt-fish, or less, according to the Bigness of your Dish, and water it well over Night; next Morning put it over the Fire, in a large Pan of Water, and boil it till it is fit to eat; then throw it out into cold Water, drain it on a Colander, place it with its Back on your Kitchen-table, take all the White of your Fish clean from the Bones, searching the Bones nicely out with your Fingers, and mince it small with your Mincing-knife. You must save a square Bit of your Salt-fish, as big as your Hand, whole, with the Skin on; then take the Crumb of two *French Rolls* cut in Slices, and boiled up with a Pint of Cream, and a Pint of Milk; break your Bread very small with a Spoon, and put to it your minced Salt-fish, a Pound of melted Butter, two Spoonfuls of minced Parsley, Half a grated Nutmeg, some beaten Pepper, but no Salt, except you find your Salt-fish too fresh with the Watering and Boiling; if you find it too salt after you have minced it, you may put in a Quart of cold Milk, and let it lie an Hour; then throw it into a Colander, and squeeze it well from the Milk; then put it over the Fire with the above Ingredients: When you find it is of a good Taste and Thickness, spread it on a Dish till it is cold. At the same Time prepare a raised Pye, or a Patty-pan; when it is cold, place it in with your square Piece of Salt-fish on the Top, then cover it up as you do another Pye. If a raised Pye, bake it two Hours, if in a Patty-pan, one Hour; when baked, cut up your Cover. If there is any Oil, skim it off with a Spoon; then throw over it six hard Eggs minced small, pour upon it some drawn Butter, and shake it together. If you see it inclines to be oily, pour round it a little hot Milk, shake it together, and serve it hot. You may make Ling or Stock-fish Pye the same Way, only instead of taking Yolks and Whites for the Salt-fish Pye, you must take nothing but Yolks for these.

A Carp Pye.

TAKE a Couple of Carps, scale, wash, and gut them clean, and a large Eel, skin it and bone it, mix it with a good Quantity of grated Bread, and a few sweet Herbs, and the Yolks of hard Eggs; then take some Anchovies, and a Quarter of a Pint of Oysters, and cut them very small; then season it pretty high with Pepper, Salt, Nutmeg, Mace, Cloves, and a little Ginger, Half a Pound of Butter, and the Yolks of five hard Eggs, and work it together as you do Paste; then cut your Carps in three or four Pieces, or fill their Bellies with Force-meat, and season your Carp with savoury Spice and sweet Herbs, so put them into the Pye, and what it does not hold lay in Balls about it, with Oysters and Butter about them; close it up, and bake it, letting it stand an Hour and Half. After it comes out beat three or four Eggs, and put them in, give them a Shake or two, and serve it up.

Another Way.

GUT your Carps, scale and scald them, lard them with Lardoons of Eels; season your Carps with Salt, Pepper, Nutmeg, Cloves, Butter, and a Bay-leaf; raise the Pye longways the Length of your Carp, (if you please, you may farce the Belly of the Carps with a Farce made of Mushrooms, Artichoke-bottoms, Oysters, Carps, Milts, Truffles, Morels, and Tails of Crawfish, seasoned well, and tofs'd up in a Sauce-pan with fresh Butter); lay them in, put on the Lid, bake it in a moderate Oven; when it is half baked, pour in a Glasse of White Wine; and, when it is baked enough, cut it open, take off all the Fat, and pour in a Ragoo of Oysters, and serve it up for a first Course.

Another Way.

SCALE a Carp, scrape off the Slime, and bone it; then cut it into Dice-work, as also the Milt, being parboiled; then have some great Oysters parboiled, mingle them with the Bits of Carp, and season them together with beaten Pepper, Salt, Nutmeg, Cloves, Mace, Grapes, Gooseberries, or Barberries, blanched Chestnuts, and Pistachoes, season them lightly, then put in the Bottom of the Pye a good big Onion or two, whole, fill the Pye, and lay upon it some large Mace, and Butter, close it up, and bake it; being baked, liquor it with White Wine and Butter, or beaten Butter only.

Another

Another Way.

BLEED your Carp at the Tail, open the Belly, draw and wash out the Blood with a little Claret, Vinegar, and Salt, and save it; then season your Carp with savoury spice, and sweet Herbs shredded, and lay it in the Pye with a Pint of large Oysters; pour Butter over it, and close the Pye; when it is baked pour in a Fish Lear, with the Blood and Claret mixed with it.

A Soal Pye.

HALF fry your Soals, and then cut the Flesh in long Slices from the Bones, season them with Salt and Pepper; then make a Force-meat of Flesh of Eels, and having raised your Pye, lay a Layer of Force-meat in the Bottom of it, and then lay in your Soals, with a Layer of fresh Butter on the Top; then lid your Pye, and bake it in a gentle Oven Half an Hour; when done cut it open, and take off the Fat, and pour in a small Ragoo made with Mushrooms and Truffles, squeezing into it the Juice of a Lemon.

Another Way.

MAKE a good Crust, cover your Dish, boil two Pounds of Eels tender, pick all the Flesh clean from the Bones, throw the Bones into the Liquor you boil the Eel in, with a little Mace and Salt, till it is very good, and about a Quarter of a Pint, then strain it. In the mean Time cut the Flesh of your Eel fine, with a little Lemon-peel shred fine, a little Salt, Pepper, and Nutmeg, a few Crumbs of Bread, chopp'd Parsley, and an Anchovy; melt a Quarter of a Pound of Butter, and mix with it, then lay it in the Dish, cut the Flesh of a Pair of large Soals, or three Pair of very small ones, clean from the Bones and Fins, lay it on the Force-meat, and pour the Broth of the Eels you boiled. Put the Lid of the Pye on, and bake it; you should boil the Bones of the Soals with the Eel-bones, to make it good. If you boil the Soal-bones with one or two little Eels, without the Force-meat, your Pye will be very good. And thus you may do a Turbut.

An Eel Pye.

AFTER your Eels are cut in Pieces, season them with Pepper, Salt, and savoury Spice; then raise your Pye, make a Force-meat of Fish, and lay a Layer of it in the Bottom; then lay in your Eels, with some Water, put over them

a Layer of Butter; lid your Pye, and bake it in a gentle Oven.

Another Way.

CUT your Eels in short Pieces, then take a little Pepper, Cloves, Mace, Nutmeg, and Salt, season your Pieces with it; then put at the Bottom of your Pye some melted Butter, and the Yolks of four hard Eggs, then the Slice of Eel, and a Gill of White Wine, and pour some more melted Butter upon the Eels; close your Pye, and when baked, beat the Yolks of four Eggs, and put them into it. A small Time will bake it. You may put in Currants and Raisins of the Sun stoned, if you like it, for a Change.

An Eel Pout Pye.

SKIN your Eel Pouts, and lay them with their Roes, Livers, Tails of Craw-fish, Oyters, Mushrooms, minced small, and Artichoke-bottoms, in your Pye; season all with Salt, Pepper, Nutmeg, Cives, and sweet Herbs; put Water into it, and when baked cut it open, and squeeze in the Juice of a Lemon.

A Lamprey Pye.

YOUR Lampreys being well clean'd from the Slime, set by the Blood, and let your Seasoning be Salt, Pepper, Currants, beaten Cinnamon, candy'd Lemon-peel, and Sugar; then put them into a Pye; when it is baked pour in the Blood, and a little White Wine heated; and when you serve it squeeze in the Juice of a small Lemon.

A Tench Pye.

MAKE your Crust, take Half a Dozen Tenches, lay on your Crust a Layer of Butter; then scatter in grated Nutmeg, Cinnamon, and Mace; then lay in your Tenches, lay over them Butter, and more Spices, and a few Currants; pour in a Quarter of a Pint of Claret, and let them be well baked; when it comes out of the Oven, put in melted Butter, and dust it over with fine Sugar, and serve it up.

A Turbut Pye.

PREPARE and raise your Pye, and lay a Layer of Butter in the Bottom, over which strew some Salt, Pepper, Spices, and savoury Herbs; then season your Turbut, after being well cleaned, with Salt, Pepper, and Spices, lard it

with Anchovies, and so lay them in your Pye; cover it with Layer of Butter; lid and set it in the Oven; when it is baked enough cut it open, skim off the Fat, pour in a Ragoo Crawfish; and so serve it.

Another Way.

CUT, wash, and half boil your Turbut, then season it with a little Pepper and Salt, Cloves, Mace, and Nutmeg, sweet Herbs shred fine; then lay it in your Pye, or Stew-pan, with the Yolks of six Eggs boiled hard; a whole Onion, which must be taken out when 'tis baked. Put two pounds of fresh Butter on the Top; close it up; when it is brawn, serve it hot or cold: 'Tis good either Way.

A Turbut-Head Pye.

TAKE a middling Turbut-Head, pretty well cut off, wash it clean, take out the Gills, season it with Mace, Pepper, and Salt; then put it into a Dish, with Half a Pound Butter and a little Water, cover it with Puff-paste, but lay it at the Bottom; when it is baked, take out the Liquor, and the Butter it was baked in, put it into a Stew-pan, with a Piece of Butter rolled in Flour to thicken it, with an Anchovy and a Glass of White Wine, so pour it into your Pye over the Head. You may lay round it Half a Dozen Yolks of Eggs at an equal Distance; when you have taken off the Lid, cut it in Triangles, and lay round your Pye, and serve it up hot.

A Haberdine Pye.

SOIL the Fish, take off the Skin and boil it, mince the Flesh with cored Pippins, season with Pepper, Ginger, Nutmeg, and Cinnamon, put in Rose-water, Sugar, Raisins, Currants, Dates stoned and sliced, and Lemon-peel scraped; beat some Butter up with Verjuice, mix all together, put it in your Pye, bake it, and ice it with Sugar and Rose-water.

A Pike Pye.

WARD your Pike with Eels, make a Force-meat of the Flesh of Carp, some Mushrooms, Cives, and Parsley, seasoned with Pepper, Salt, Spice, a Piece of fresh Butter, and Yolks of two Eggs; shred all these very small together, put in the Body of your Pike; raise your Pye, and garnish the Bottom of it with fresh Butter; lay in your Pike, having

having cut it in two, and season it with Pepper and Salt; then lay a Layer of Butter on the Top, lid your Pye, and bake it in a gentle Oven: When it is bak'd cut it open, take the Fat off, and pour in a Ragoo of Crawfish Tails, Milts of Fish, Truffles, and Mushrooms, so serve it for the first Course.

A Trout Pye.

LARD your Trouts with Eels, and cut off their Heads; then raise your Pye, and lay a Layer of fresh Butter in the Bottom of it; then make a Farce of Trouts, Mushrooms, Truffles, Parsley, Cives, and fresh Butter; season it with Salt and Pepper, the Yolks of two raw Eggs, and Spices; then stuff the Bellies of your Trouts with it; season your Trouts with Salt and Pepper, lay them in your Pye, and cover them with good fresh Butter; lid your Pye, and bake it in a gentle Oven.

Another Way.

GUT, wash, and scale them, then lard them with Pieces of a Silver Eel rolled in Spice and sweet Herbs, and Bay-leaves powdered, lay on and between them sliced Artichoke-bottoms, Mushrooms, Oysters, Capers, diced Lemon; lay on Butter, and close the Pye, and bake it.

Another.

HAVING gutted and scaled your Trouts, lard them with Eel and Anchovies; cut off their Heads, and the Ends of their Tails; then having raised your Pye, lay some fresh Butter all over the Bottom of it: Make a Farce with some of the Flesh of Trouts, Truffles, and Mushrooms, Parsley, Cives, and fresh Butter, seasoned with Salt and Pepper, savoury Herbs and Spices; mince all this together, and stuff the Bellies of your Trouts with it; then lay them into the Pye, having first seasoned them with Salt, Pepper, Herbs, and Spices; cover them with fresh Butter, and having lidded your Pye, rub it over with Egg, and bake it. When it is baked, cut it open, take off the Fat, pour in a Ragoo of Crawfish, and serve it hot for the first Course.

A Gurnet Pye.

GUT your Gurnets, keep the Livers, and cut off the Heads, lay some fresh Butter in the Bottom of your Pye; make a Farce with the Flesh of two Gurnets, some Mushrooms, Truffles, Parsley, Cives, and fresh Butter, seasoned with

with Salt, Pepper, Herbs, and Spices; shred the whole well together, cover your Butter at the Bottom of your Pye with some of this Farce; then lay in the Gurnets, putting some of the Farce between every two of them; strew over them some Salt, Pepper, savoury Herbs, and Spices; cover them with Butter, lid your Pye, and set it in the Oven. Pound the Livers of your Gurnets with an Anchovy; take some Cullis of Crawfish, mix your pounded Livers well with it, and straitn them through a Sieve. Set this over a Stove to heat it, and when your Gurnet Pye is baked, cut it open, take off all the Fat, pour in your Crawfish Cullis, and serve it hot for the first Course.

A Salmon Pye.

MAKE Puff-past, and lay in the Bottom of your Dish; then take the Middle Pieces of Salmon, season it high with Salt, Pepper, Cloves, and Mace, cut it into three Pieces; then lay a Layer of Butter, and a Layer of Salmon, till it is laid all out; then make Force-meat of an Eel, and chop it fine with the Yolks of hard Eggs, two or three Anchovies, Marrow, and sweet Herbs, a little grated Bread, a few Oysters if you have them; lay them round your Pye, and on the Top, season with Salt, Pepper, and other Spices as you like. Melt Butter according to your Pye; take a Lobster, boil it, pick out all the Flesh, chop it small, bruise the Body, mix it well with the Butter, and pour it over your Salmon, put on the Lid, and bake it well.

Another Way.

GET a fresh Salmon, scale it, draw it, and wipe it dry; scrape out the Blood from the Back-bone, scotch it on the Back and Side, and season it with Salt, Pepper, and Nutmeg; butter the Bottom of the Pye, lay in some whole Cloves, and some of the Seasoning; then lay in the Salmon, lay some whole Cloves upon it, and Nutmeg sliced, and also pieces of Butter; then close it up, and baste it over with Eggs or Saffron-water, and bake it; when it is baked, fill it up with Clarified Butter. Let your Pye be made in the Form of your fish. This Pye is to be eat cold, and will keep some Time.

Another Way.

TAKE a Jole of fresh Salmon, scale it, and lay it in your Dish with Puff-paste under it, and melted Butter and Bay-leaves; then season it with savoury Spice, then lay

on some picked Shrimps, Oysters, with a Couple of Anchovies, then more Spice and Butter, and a Gill of White Wine; then close and bake it; and when it comes out of the Oven cut it open, and if it wants Liquor, put in more Wine and melted Butter.

A Skirret Pye.

TAKE your Skirrets and boil them tender, peel them, slice them, fill your Pye, and take to Half a Pint of Cream the Yolk of an Egg, beat fine, with a little Nutmeg, a little beaten Mace, and a little Salt; beat all together well, with a Quarter of a Pound of fresh Butter melted; then pour in as much as your Dish will hold, put on the Top-Crust, and bake it Half an Hour. You may put in some hard Yolks of Eggs; if you cannot get Cream, put in Milk; but Cream is best. About two Pounds of the Root will do. Make a Caudle of White Wine, Verjuice, some Sack and Sugar; thicken it with the Yolks of Eggs, and when the Pye is baked, pour it in, and serve it hot; scrape Sugar on it.

A Sturgeon Pye.

CUT a Rand of Sturgeon into Pieces about the Bigness of Walnuts, mince it with fresh Eel, savoury Herbs, Pennyroyal, and green Onions, mix it with grated Bread; season it with Salt, Pepper, and Nutmeg, add Currants, Gooseberries, and Eggs; mix these all well together, and make them into Balls, and lay on them whole Mace, Yolks of hard Eggs, Barberries, Chestnuts, and Butter, fill your Pye with these, bake it; when it is done, liquor it with Butter and Verjuice of Grapes.

A Shrimp Pye.

TAKE a Quart of picked Shrimps; if they are very salt, season them only with Cloves and Mace; but if they want Salt, shred two or three Anchovies very fine, and mix them with the Spice, and season the Shrimps; you may make a good Crust, because they do not want much baking; put a pretty deal of melted Butter over and under them, one Glass of White Wine, and set in the Oven. Where Shrimps are to be had, this is not an expensive but a very delicious Dish. You may make a Pye of Prawns after the same Manner.

A Lobster Pye.

TAKE Lobsters and boil them, then take them clean out of the Shells; slice the Tails and Claws thin; season them with Pepper, a little Mace and Nutmeg beat fine; take the Bodies, with some Oysters well wash'd and shred; mix it up with a small Onion finely shred, a little Parsley, and a little grated Bread, and season it as the rest; then take the Yolks of raw Eggs to roll it up in Balls; lay all into the Pye, with Butter at the Bottom and the Top of the Fish; bake it, and pour in Sauce of strong Gravy, Oyster Liquor strained, and White Wine thickened with the Yolk of an Egg; serve it hot.

Another.

BOIL your Lobsters, let them stand till they are cold; take the Meat out of the Shells; season it with Salt, Pepper, Ginger, Nutmeg, and Cinnamon; then lay it in a Pye; lay over it large Mace, Dates, and Lemons sliced, Yolks of hard Eggs, and Barberries; close it up, and bake it; when it is baked, liquor it with Butter, White Wine, and Sugar, and ice it; serve it up hot.

Another.

TAKE a fat raw Conger, and three or four Lobsters; cut some of the Conger in as large square Pieces as you can; then slice the Meat of the Lobsters Tails and Claws in two lengthways; take the Meat out of their Bodies, and season both with Salt, Pepper, and Nutmeg; lay Butter pretty thick in the Bottom of the Pye; then lay in the Slices of Conger; then lay a Layer of Lobster; and so till you have filled the Pye; lay Butter on the Top, close it up, and bake it; when it is baked, liquor it with melted Butter and White Wine.

Another.

MAKE a good Crust, boil two Lobsters, take out the Tails, cut them in two, take out the Gut, cut each Tail in four Pieces, and lay them in the Dish; take the Bodies and Spawn, with the small and large Claws, after taking the Meat out, and beat them in a Mortar, then boil them in Water, with Pepper, Salt, two or three Spoonfuls of Vinegar, and a large Piece of Butter rolled in Flour, and stir all together, till it becomes thick, then strain it over your Tails, and the Meat you picked out of the large Claws; melt Half a Pound of Butter, and pour into the Pye, with some grated

Crumb of Bread, put on your Cover, and bake it in a slow Oven.

To bake Crabs in a Pye, Dish, or Patty-pan.

AFTER your Crabs are boil'd, take the Meat out of the Shells and Claws, as whole as you can. Season it lightly with Salt and Nutmeg; then strain the Meat that came out of the Bodies with a little Claret, Juice of Orange, Butter, Ginger, and Cinnamon; lay Butter in the Bottom of your Pye, &c. then lay in the Meat of the Claws, Pistachoes, Asparagus, Artichoke-bottoms, Yolks of hard Eggs, whole Mace, Grapes, Barberries, or Gooseberries, sliced Orange, and Butter; close it up, and bake it; when it comes out of the Oven, liquor it with the Meat out of the Bodies.

To make a Herring Pye.

TAKE pickled Herrings, water them well, take off their Skins whole; mince your Flesh with two Roes; add some grated Crumb of Bread, seven or eight Dates, Rose-water, Sugar, a little Sack with Saffron, make of these a pretty stiff Paste; then fill the Skins of your Herrings with this Farce, lay Butter in the Bottom of your Pye, lay in your Herrings, and Dates with them, and on the Top of them lay Gooseberries, Currants, and Butter; then close it up, bake it, and when done, liquor it with Vinegar, Butter, and Sugar.

Another.

GET soft-roed Herrings, slit them down the Back, and bone them; then rub them over with Salt and Pepper; mince Apples, Onions, and Leeks; lay Slices of Butter, mixed with Flour, in the Bottom of your Pye, lay in your Herrings, strew under and over them your minced Apples, &c. grate Nutmeg, scrape Lemon-peel, put in Half a Pound of Currants, and lay Flour and Butter mixed over all.

Another.

SCALE, gut, and wash them very clean, cut off the Heads, Fins, and Tails; make a good Crust, cover your Dish, then season your Herrings with beaten Mace, Pepper, and Salt; put a little Butter in the Bottom of your Dish, then a Row of Herrings; pare some Apples, and cut them in thin Slices all over, then peel some Onions, and cut them in Slices all over thick, lay a little Butter on the Top, put in a little Water, lay on the Lid, and bake it well.

A very

A very good Fish Pye.

TAKE of Soles, or thick Flounders, gut and wash them, and just put them in scalding Water to get off the black Skin, then cut them in Scollops, or indented, so that they will join and lie in the Pye as if they were whole; have your Dish in Readiness, with Puff-paste in the Bottom, and a Layer of Butter on it; then season your Fish with a little Pepper and Salt, Cloves, Mace, and Nutmeg, and lay it in your Dish, join the Pieces together as if the Fish had not been cut; then put in Force-meat Balls made with Fish, Slices of Lemon with the Rind on, whole Oysters, whole Yolks of hard Eggs, and pickled Barberries; then lid your Pye and bake it; when 'tis drawn, make a Caudle of Oyster-liquor and White Wine thickened up with Yolks of Eggs and a Bit of Butter; serve it hot.

An Oyster Pye.

PARBOIL a Quart of large Oysters in their own Liquor, mince them small, and pound them in a Mortar with Pistachoe-nuts, Marrow, and sweet Herbs, an Onion, and savoury Spice, and a little grated Bread, or season them as aforesaid whole, lay on Butter, and close the Pye.

Another Way.

TAKE a Quart of Oysters, and wash them out of their Liquor, that they be not gritty; then make Force-meat Balls of three hard Eggs, some fat Bacon, one Anchovy, a little Thyme, Lemon-peel, and Onion, all minc'd very fine, and roll'd up in the Yolks of raw Eggs, a Piece of Butter, and a little grated Bread, then season your Oysters with Pepper, Spice, and Salt, and lay them handsomely in your Dish, (the Bottom of which must be buttered very thick) and the Force-meat Balls put between the Oysters, and when you have laid all your Oysters and Balls in, pour a little Water, and a Gill of White Wine in, and then put Butter over the whole, cover your Pye, and bake it. Save some of the Oyster-liquor, after being strained, to mix with a little melted Butter and Gravy, which must be put into your Pye when it comes from the Oven, so shake it together and serve it up.

Another Way.

FOR a Plate, or little Dish, blanch off a Quart of Oysters, or more, take from them the Beards, and drain them from the Liquor; then take a Quarter of a Pound of Butter.

a minced Anchovy, two Spoonfuls of grated Bread, a Spoonful of minced Parsley, a little beaten Pepper, a scraped Nutmeg, little or no Salt, because your Oysters and the Anchovy have a Seasoning in themselves, then make a Paste as follows: Take about a Quarter of a Pound of Butter, work it with a good Handful of Flour, put to it a Spoonful or two of cold Water, then part it in two, and roll each Half as if it were for a Tart: It is proper you should bake your Oyster-pye on the Mazarine you serve it on, or a little Patty-pan; then place on the Bottom Paste Half of your mixed Butter, Anchovy, and Parsley aforesaid. Lay on your Oysters, two or three thick at most; put the rest of your Butter and Parsley on the Top, and a Slice of Lemon; then wet it about with some of your Oyster-liquor, strewing a little beaten Pepper, and Nutmeg, over your Oysters, and two Spoonfuls of their Liquor: Then cover it up as you do a Tart, only turn and cut it handsomely round, and turn the Edge of your Paste all round an Inch high. Bake it three Quarters of an Hour before you have Occasion for it; then cut up its Cover and squeeze in a Lemon, shake it gently together, and cut your Cover in Bits, and lay handsomely round it: So serve it for the first Course.

Note, You may bake it without a Cover.

Another Way.

TAKE very large Oysters, parboil them, then season them with Salt, beaten Pepper, Nutmeg, Cloves, and Mace, mince a Couple of Onions, Winter-savoury, Thyme, and Parsley, very small, mix these with grated Bread, and all with your Oysters; put them into your Pye with Chestnuts boiled and blanched, the Yolks of hard Eggs cut in Halves, and Potatoes boiled and peeled; lay over them Marrow, Slices of Lemon, Butter, some Blades of Mace, and close up your Pye, bake it in a gentle Oven; when it is done, pour in Oyster-liquor, White Wine, the Yolks of a Couple of Eggs, and drawn Butter; shake it well together, set it into the Oven again for a little while, and serve it up.

A Muscle Pye.

MAKE a good Crust, lay it all over the Dish, wash your Muscles clean in several Waters, then put them in a Stew-pan, cover them, and let them stew till they are all open, pick them out, and see there be no Crabs under the Tongue; put them in a Sauce-pan, with two or three Blades of Mace, strain the Liquor just enough to cover them, a good
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Piece of Butter, and a few Crumbs of Bread; stew them a few Minutes, fill your Pye, and put on the Lid, and bake it Half an Hour. So you may make an Oyster, or Cockle Pye.

Another Way.

PREPARE them as in the before Receipt, then take them out of their Shells and parboil them, then wash them very clean in the Water they were boiled in, and a little White Wine; mince them small with the Yolks of hard Eggs, season them with Salt, Pepper, and Nutmeg, and squeeze in the Juice of a *Seville* Orange or two; then put them in your Dish cover'd with Paste, close them up, and bake them; when baked, liquor with Butter, White Wine, and garnish with Slices of Orange.

A Smelt Pye.

SCALE, gut, and wash your Smelts; then put a Paste at the Bottom of your Dish, lay over some Butter, Salt, Pepper, sweet Herbs, fine Spice, Mushrooms, Parsley, and Chibbols cut small, then put upon it your Smelts; close your Pye, and wet the Lid with a Feather dipt in the Yolks of Eggs, and let it bake in a slow Oven an Hour; when baked open it, take off the Fat; put in it a little Cullis of Craw-fish, or other Cullis, or some Essence of Ham, or melted Butter, Gravy, and White Wine, and serve it up hot for a first Course.

A fresh Cod Pye.

PUT a Puff-paste at the Bottom of your Dish, and put over it some Pieces of Butter rolled in Flour, with Parsley, Chibbols, Mushrooms, sweet Herbs, Spice, and Shalots, all cut small, with Pepper and Salt; then put upon it some Pieces of fresh Cod, seasoned with Pepper, Salt, Parsley cut small, and a little Mace; put some Butter over all, and cover your Pye. Dip a Feather in the Yolks of Eggs, and wet your Lid with it before you send it to the Oven. While it is baking, make a Sauce for it in the following Manner: Put a Piece of Butter in a Stew-pan over the Fire, with a Dust of Flour, Salt, Pepper, Nutmeg, a Couple of Anchovies cut small, and a Dash of Vinegar, thicken your Sauce, and put in it some blanched Oysters. Your Pye being baked, open it, take off the Fat, squeeze in some Lemon-juice, pour in your Sauce, and serve it hot for a first Course.

A Roach

A Roach Pye.

CUT off their Heads, and gut them, reserve their Livers, put in some fresh Butter in the Dish, on the Bottom Crust, or a Hash made with the Flesh of two Roaches, some Truffles, Mushrooms, Parsley, and Chibbols, seasoned with Pepper, Salt, &c. minced together; place your Roaches upon it, put some Fish Force-meat Balls between your Roaches; put Butter over all and close it, and let it bake an Hour and Half; in the mean Time, pound the Livers of your Roaches with an Anchovy, and put to it a Cullis of Craw-fish, or other Cullis, and put it over the Fire for a small Time, and then strain the whole, and keep it warm; when the Pye comes out of the Oven, take off the Fat, and put in your Cullis, with the Juice of a Lemon, and serve it up hot for a first Course.

A Flounder or Plaice Pye.

WHEN they are drawn and washed, cut off their Fins, and score them, then season them with Salt, Pepper, Nutmeg, and Mace; mince some Leeks very small, and strew them over the Bottom of the Pye; then lay on your Flounders, and lay upon them the Meat of the Tails and Claws of Lobsters, cut into small Pieces, the Yolks of hard Eggs, and Onions; then lay on Butter, close up your Pye, and bake it; when it is done, mince Parsley very small, put it into White Wine, with the Meat of the Body of a Lobster, the Yolk of an Egg, and some drawn Butter; shake these together in the Pye, and serve it up hot,

Another Way.

GET some Flounders, wash them clean, dry them in a Cloth, just boil them, cut off the Meat clean from the Bones, lay a good Crust over your Dish, and lay a little fresh Butter at the Bottom, and on that the Fish; season them with Pepper and Salt to your Mind. Boil the Bones in the Water your Fish was boiled in, with a little Bit of Horse-raddish, a very little Bit of Lemon-peel, and a Crust of Bread. Boil it till there is just enough Liquor for the Pye; then strain it, and put it into your Pye; put on the Top Crust, and bake it.

A Mullet Pye.

TAKE some Mullets, scale, draw, wash, and dry them, then lard them with salted Eel, season them, and make a Pudding for them, with grated Bread, fresh Eel minced, and

and sweet Herbs, the Yolks of hard Eggs, Anchovies also minced small; put this into the Bellies of the Mulletts, if you keep them whole, or else cut them in four Pieces, and season them with Pepper, Ginger, and Nutmeg, and lay them in your Pye, and make Balls of your Farce; then lay them upon the Pieces of Mullet, and lay also Prawns or Cockles, Capers, Yolks of Eggs minced, large Mace, Butter, and Barberries, and close up your Pye; when it is baked, stick the Lid with Lozenges, Cuts of Paste, or other Garnishes; fill it up with beaten Butter, and garnish it with Slices of Lemon.

A young Rook Pye.

TAKE what Quantity of Rooks you think proper, flea them, then put a Crust at the Bottom of your Dish; with a good deal of Butter and Force-meat Balls, then season the Rooks with Pepper, Salt, Cloves, Mace, Nutmeg, and some sweet Herbs, and put them into your Dish, pour in some of the Liquor they were parboiled in, and lid it; when bak'd, cut it open, and skim off the Fat; warm, and pour in the Remainder of the Liquor they were parboiled in, if your Pye wants it. You may put Force-meat in their Bodies.

To make a Godivoe.

MINCE Leg of Veal, parboil'd Bacon, and other Fat together: Chop Mushrooms, Truffles, Cives, and Parsley, and put to them; add four whole Eggs, and two Yolks, and the Crumb of a Loaf soaked in Gravy; lay thin Slices of Bacon in the Bottom of the Stew-pan, and put in all these, and make, as it were, a Pye. Cover them, and let them stew between two gentle Fires.

Another Way.

MINCE a Bit of Veal, with the Breasts of a Capon and Partridge, and as much Beef-sewet as Meat; season it with Pepper, Salt, sweet Herbs, Spice and Parsley, all chopped small, lay a Sheet of short Crust at the Bottom of your Dish; place over it some Sweetbreads, Cocks Combs, Mushrooms, and Force-meat Balls with the minced Meat, and put Slices of Bacon, and some Butter over the whole, cover it with the same Crust as under; rub it over with the Yolk of an Egg, and send it to the Oven. When baked, take out the Bacon and the Fat, put some Cullis of Veal and Ham in it, and it being relished, serve it hot. You may put in some Artichoke-bottoms, and Tops of Asparagus, when the Season permits.

A Venison

A Venison Pasty.

LAY down Half a Peck of Flour, put to it four Pounds of Butter, beat eight Eggs, and make the Paste with warm Water; bone the Venison, break the Bones, season them with Salt and Pepper, and boil them; with this fill up the Pasty when it comes out of the Oven: Take a Pound of Beef-sewet, cut it into Slices, strew Pepper and Salt upon it; lay the Venison in, seasoned pretty high with Salt and black Pepper bruised; set Pudding-crust round the Inside of the Pasty, and put in about three Quarters of a Pint of Water: Lay on a Layer of fresh butter, and cover it. When it comes out of the Oven, pour in the Liquor you have made of the Bones boiled, and shake all well together.

Another Way.

HAVING six Pounds of potted *Cambridge* Butter, rub it into a Peck of Flour, but do not rub in your Butter too small; then make it into a Paste with warm Water: Then butter your Pan well, and when your Paste is rolled out thick, lay it in the Pasty-pan, preserving only enough for the Lid: The *Cambridge* Butter is mentioned, because it is a little salt, or else, if you use fresh Butter, there should be some Salt put in the Paste. When that is prepared, take a Side of Venison, and take off the Skin, as close as can be, and take the Bones out quite free from the Flesh; then cut this through lengthways, and cut it cross again, to make four Pieces of it, then strew these Pieces with Pepper and Salt, well mixed, at Discretion: And after having laid a little of the Pepper and Salt at the Bottom of the Pasty, with some Pieces of Butter, then lay in your Pieces of Venison, so that at each Corner the Fat may be placed; then lay some Pieces of Butter over it, and close your Pasty. When it is ready for the Oven, pour in about a Quart of Water, and let it bake from five o'Clock in the Morning till One, or from Six till Two in the Afternoon, in a hot Oven: And at the same Time, put the Skin and Bones broken, with Water enough to cover them, and some Salt and Pepper, in a glazed earthen Pan, into the same Oven; and when you draw the Pasty, pour off as much as you think proper, of the clear Liquor, to put into your Pasty. Serve it hot: It is properly a Dish for the Side-board, and the Carver ought always to take these Services of the Pasty from the Corners where the Fat is, to do Honour to the Master and his Park.

Another

Another Way.

TAKE a Neck and Breast of Venison, bone it, season it with Pepper and Salt according to your Palate. Cut the Breast in two or three Pieces; but don't cut the Fat of the Neck if you can help it. Lay in the Breast and Neck-End first, and the best End of the Neck on the Top, that the Fat may be whole; make a good rich Puff-paste Crust, let it be very thick on the Sides, a good Bottom-crust, and a thick Top. Cover the Dish, then lay in your Venison, put in Half a Pound of Butter, about a Quarter of a Pint of Water, close your Pasty, and let it be baked two Hours in a very quick Oven. In the mean Time, set on the Bones of the Venison in two Quarts of Water, with two or three Blades of Mace, an Onion, a little Piece of Crust baked crisp and brown, a little whole Pepper, cover it close, and let it boil softly over a slow Fire, till about Half is wasted, then strain it off. When the Pasty comes out of the Oven, lift up the Lid, and pour in the Gravy.

When your Venison is not fat enough, take the Fat of a Loin of Mutton, steep'd in a little Rape Vinegar and Red Wine twenty-four Hours, then lay it on the Top of the Venison, and close your Pasty. It is a wrong Notion of some People, to think Venison cannot be baked enough, and will first bake it in a false Crust, and then bake it in the Pasty; by this Time, the fine Flavour of the Venison is gone. No, if you want it to be very tender, wash it in warm Milk and Water, dry it in clean Cloths till it is very dry; then rub it all over with Vinegar, and hang it in the Air. Keep it as long as you think proper, it will keep thus a Fortnight good; but be sure there be no Moistness about it; if there is, you must dry it well, and throw Ginger over it, and it will keep a long Time. When you use it, just dip it in luke-warm Water, and dry it. Bake it in a quick Oven; if it is a large Pasty, it will take three Hours; then your Venison will be tender, and have all the fine Flavour. The Shoulder makes a pretty Pasty boned, and made as above with the Mutton Fat.

A Loin of Mutton makes a fine Pasty: Take a large fat Loin of Mutton, let it hang four or five Days, then bone it, leaving the Meat as whole as you can; lay the Meat twenty-four Hours in Half a Pint of Red Wine, and Half a Pint of Rape Vinegar; then take it out of the Pickle, and order it as you do a Pasty, and boil the Bones in the same Manner to fill the Pasty, when it comes out of the Oven.

An Umble Pasty.

CUT the Umbles in small Pieces, and cut some fat Bacon in small Bits ; mix them together, and season them with Salt, Pepper, and Nutmeg ; strip some Thyme, and mince some Lemon, and mix them ; you may lay Sewer minced in the Bottom ; fill your Pasty, cover them with thin Slices of Bacon, and a good Quantity of Butter ; let it be well soaked in the Oven, and when it is baked, beat up Butter with Claret, Lemon, and stripp'd Thyme, pour it into your Pasty, and serve it up hot.

A Ham, or Gammon Pasty.

TAKE a small Ham, pull off the Swerd, cut off the Hock, take out the middle Bone, and lay it in Water to freshen ; then lard it with large well-seasoned Lardoons, but use no Salt. Lay pounded Bacon in the Bottom of the Pasty, and season with Pepper, Spices, and sweet Herbs, but no Salt. Then put in your Ham, and lay the same Seasoning over it that you did under it ; lay Slices of Bacon over your Seasoning, and lid it up. Let it stand in the Oven ten or twelve Hours. When it is baked, cut it up, take off the Fat, then pour in the Ragoo mentioned in the Receipt for a Ham dress'd *à la Braise*, or that of Crawfish, or Carp-sauce, and serve it hot for the first Course.

Marrow Pasty.

WE take the Marrow of one Bone, Cinnamon finely sifted, a little Nutmeg, Salt, and Sugar, to your Taste ; take two Yolks of Eggs boiled, and rubbed fine, and Lemon-peel cut very fine, Half an Ounce of candied Orange, Half an Ounce of candied Lemon, Half an Ounce of Citron cut, but not too fine, a Quarter of a Pound of plump'd Currants ; mix all these well together, and make it into Pasties, with Puff-paste ; close them well up, and fry them in a good deal of Beef-dripping made very hot ; strew Sugar over them.

Another Way.

SHRED some Apples with some Marrow, add a little Sugar to them, make them up in a Puff-paste, and fry them with fresh Butter clarified ; when they are fried, strew some Sugar over them, and serve them up.

Another.

Another.

TAKE three Marrow-bones, a little Thyme, Winter-savoury, and sweet Marjoram, the Yolks of three Eggs, a Quarter of a Pound of Currants, a little Rose-water and some Nutmeg; work all these well together, and put them into a Pasty of Puff-paste, and fry them with Lard, or fried Sewet.

Another.

TAKE a Dozen of Pippins, pare and cut them, and almost cover them with White Wine and Water, and near a Pound of Sugar; let them stew on a gentle Fire close covered, having in it a Stick of Cinnamon, Orange-peel, and Dill-seeds bruised, Rose-water, and a Piece of fresh Butter; when these are cold and stiff, make them into little Pasties with Paste-royal, and fry them in clarified Butter of a brown Colour, or bake them.

A Capon Pasty.

HAVING roasted your Capon, let it be cold, take the Flesh from the Bones, and slice it, but keep the Thighs and Pinions whole. Add to the Flesh of the Capon three Pair of Lambs-Stones, four Sweetbreads, and Half a Pint of Oysters; season them with Salt, Cloves, Nutmeg, Mace, sweet Marjoram, Penny-royal, and Thyme minced; lay a Sheet of Paste in your Pasty-pan, and lay the Thighs and Pinions on the Bottom, and strew a minced Onion upon them; then lay on the Flesh of your Capon, and the Sweetbreads and Lambs-Stones upon that, and the Oysters cut in Halves; and over these lay a Hensful of Chesnuts boiled and blanched, and put Butter upon them, close up your Pan, and bake it; then put in Gravy, strong Broth, drawn Butter, Anchovies dissolved, and some grated Nutmeg; garnish it with Slices of Lemon, and serve it up. After the same Manner you may bake a Turkey.

A Veal Pasty.

TAKE a Quarter of a Peck of fine Flour, a Pound of Butter, break it into Bits, put in Salt and Half an Egg, and as much cold Cream or Milk as would make it into a Paste; make your Sheet of Paste, bone a Breast of Veal, season it with Salt and Pepper; lay Butter in the Bottom of your Pasty, lay in your Veal, put in whole Mace, and a Lemon sliced thin, Rind and all, cover it with Butter, close it

it up, heat some White Wine, Butter, the Yolks of Eggs, and Sugar; pour this into your Paſty, when it comes out of the Oven, and ſerve it up; if you would have your Cruſt thick, double the Quantity of Flour, &c. in the Paſte.

A Beef Paſty.

TAKE a ſmall Rump or Sirloin of Beef, bone it, beat it very well with a Rolling-pin; then, to five Pounds of this Meat take two Ounces of Sugar, rub it well in, and let it lie for twenty-four Hours; then either wipe it clean, or waſh it off with a little Claret, and ſeaſon it high with Salt, Pepper, and Nutmeg, put it into your Paſty, and lay over it a Pound of Butter; cloſe up the Paſty, and bake it as much as Veniſon. Put the Bones in a Pot with juſt as much Water as will cover them, and bake them to make Gravy, and when the Paſty is drawn, if it wants Liquor, put in of this Gravy.

Kidney Paſties.

FIRST take the Kidnies of Loins of Veal, with the Fat about them, and a little of the Veal; then take Beef-ſewet, with the Yolks of hard Eggs, ſhred all very well together, with Cloves, Mace, Nutmeg, and Salt; ſweeten them with Sugar and Currants to your Liking; mix them all well together; then make your Paſties of Puff-paſte, fry them in Hog's Lard, or Butter, which you like beſt; let them be of a fine Colour, and yellow.

Sweetbread Paſties.

YOU muſt take parboiled Sweetbreads chopped very fine, add thereto ſome Marrow, or the Fat of a Loin of Veal ſhred, with grated Bread, the Yolks of two Eggs, a little Cream, Roſe-water, Sugar, and Nutmeg; then make Puff-paſte with Butter rolled in the Flour, cold Water, the Yolks of two Eggs, a little Sugar, and Roſe-water: Roll it out in Form of ſmall Paſties, the Breadth of your Hand, and put in your Compound, in Order to be fried brown, or baked.

A Goat Paſty.

SKIN the Hind-quarter of a fat Goat, bone it, and cut it into Steaks, beat it with a Rolling-pin; ſeaſon it with Salt, Pepper, Nutmeg, and Thyme minced; put your Steaks in Claret, and let them ſtand all Night; then put the Meat into your Paſte, ſtrew on it ſome Beef-ſewet, and bake it. Put the Bones, with a Pint of Claret, and ſome ſtrong Broth,

Broth, into a Pan, cover the Pan close with coarse Paste, and bake that also; when they are baked, fill your Pasty with the Liquor out of the Pan, and serve it up.

Pasties for Garnishing.

YOU must take the Kidney and Fat of a Loin of Veal, or Lamb, shred it small, and season it with Salt, Cinnamon, Sugar, Mace, a little grated Bread, a little Cream, five Yolks of Eggs, and two Whites, and a little Rose-water, mix all these Ingredients well, and put them into little Pasties of Puff-paste, and fry them in good Store of Sewet or Butter. With these you may garnish your Dishes of Fish, or others.

Petit Patties with Gravy.

MAKE some Paste for short Crust, and lay it by: Take a Piece of Veal as big as your Fist, as much Bacon, and some Beef-sewet, and cut it in Bits, put it in a Stew-pan, and season it with Salt, Pepper, sweet Herbs, and fine Spice; then tofs it up, and mince it all together, with some Mushrooms, and moisten it with some Cream, or Milk, and put it upon a Plate: Then roll your Paste, and having forced your Petit Patties one Inch deep, fill them with your Stuffing, and having covered them, colour them with beaten Eggs, and let them be baked. When done, open them at Top, and putting in a little Cullis and Essence of Ham, serve them.

Petit Patties of Oysters.

GET as many Oysters in the Shells as you would make Patties, then mince the Milts and Flesh of Carps, Tenches, Pikes, and the Flesh of Eels; season all this with Pepper, Salt, pounded Cloves, and White Wine; wrap up your Oysters in it, of which only one is to be put in each Patty, with a little fresh Butter. Bake them, and serve them hot, either as *Hors d'Oeuvres*, or for Garnishing.

Petit Patties the Spanish Way.

GET a Piece of fat Bacon, a Piece of Veal, and the Breast of a Pullet, blanch them in scalding Water, and mince them very small; then season it with all Sorts of Spices. Pound it in a Mortar, adding a little Garlick and some Rocambole; so form your Petit Patties of Puff-paste, and when they are baked, serve them as above.

A Patty of Lobsters.

CUT some boiled Lobsters in Pieces, take the small Claws and the Spawn, and pound them in a Marble Mortar; then put to them a Ladleful of Gravy or Broth, with a little of the upper Crust of a *French Roll*: When it is boiled, strain it through a Strainer, or Sieve, to the Thickness of a Cream, and put Half of it to your Lobsters, and save the other Half to sauce them with after they are baked. Put to the Lobsters the Bigness of an Egg of Butter, a little Pepper and Salt, squeeze in a Lemon, add in Half a minced Anchovy, and warm these over the Fire just so much as to melt the Butter; then set it to cool, and sheet your Patty-pan for a Plate or Dish, with good Puff-paste; then put in your Lobsters, and cover it with a Paste: Bake it with three Quarters of an Hour before you want it; when it is baked, cut up your Cover, and draw up the other Half of your Sauce above-mentioned with a little Butter, to the Thickness of a Cream, and pour it over your Patty, with a little squeezed Lemon; cut your Cover in two, and lay it on the Top, two Inches distant, that it may be seen what is under.

You may bake Crawfish, Shrimps, or Prawns the same Way; and they are all proper for Plates or little Dishes for a second Course.

A Patty of Calves Brains.

CLEAN the Brains very well, and scald them: Then blanch some Asparagus Tops in a Sauce-pan, with a little Butter and Parsley. When they are cold, put them in the Patty with the Brains, the Yolks of five or six hard Eggs, and some Force-meat. When it is baked, squeeze in the Juice of a Lemon, pour in some drawn Butter and Gravy, and so serve it.

A Patty of Lampreys.

LET your Lampreys be roasted very tender, and basted with Butter; then either hot or cold put them into your Pans, having first buttered the Bottoms; season them with Salt, Pepper, and Nutmeg, and savoury Herbs shred; put in Dates, Currants, and Slices of Lemon, and close them up; when they are baked, moisten them with White Wine, Butter, Sack, or Sugar.

A Lear for Savoury Pies.

TAKE a proper Quantity of Claret, Gravy, and Oyster-liquor, boil a Faggot of sweet Herbs, two or three Anchovies, and an Onion; thicken it with browned Butter, and pour it into your savoury Pies, when it is wanted.

A Lear for Fish Pies.

GET Claret, White Wine, Vinegar, Anchovies, and Oyster-liquor, put to them some drawn Butter, and when the Pies are baked, pour it in with a Funnel.

A Lear for Pasties.

HAVING got the Bones of the Meat of which the Pasty is to be made, cover them with Water, and bake them with the Pasty, and when it comes out, strain the Liquor, and put it into the Pasty.

A Caudle for Sweet Pies.

YOU must take Sack and White Wine, a like Quantity of each, a little Verjuice, and some Sugar; boil it, and brew it with two or three Eggs, like butter'd Ale; when the Pies are baked, put it in with a Funnel, and shake it together.

Another.

GET Half a Pint of White Wine, a little grated Nutmeg and Mace, and boil it; then beat up the Yolks of two Eggs, and put into it, with a Spoonful of refined Sugar, and a little Butter kneaded in Flour; shake it about, and pour it in.

Ingredients for Sweet Pies.

THE Meat, Fish, or Fowls, Spice, Balls, Citron, Lemon and Orange-peel candy'd, Spanish Potatoes, Skirrets, Raisins, Currants, Grapes, Gooseberries, Damsons, and a Caudle.

Ingredients for Savoury Pies.

THE Meat, Fish, or Fowls, savoury Spice, Balls, Bacon, shivered Palates, Lamb-stones, Cocks-combs and Bones, Artichoke-bottoms, Oysters, Mushrooms, Truffles, and a Lear.

Force Meat.

FORCE-MEAT Balls are a great Addition to many Dishes, and are made thus: Take Half a Pound of Veal, and Half a Pound of Sewet cut fine, and beat in a Marble Mortar, or wooden Bowl; have a few sweet Herbs shred fine, and a little Mace dried, and beat fine, a small Nutmeg grated, or Half a large one, and a little Lemon-peel cut very fine, a little Pepper and Salt, and the Yolks of two Eggs; mix all these well together, then roll them in little round Balls, and some in little long Balls; roll them in Flour, and fry them brown. If they are for any Thing of white Sauce, put a little Water on in a Sauce-pan, and when the Water boils, put them in, and let them boil for a few Minutes, but never fry them for white Sauce.

Another Way.

TAKE Part of a Leg of Lamb or Veal, and mince it fine, with the same Quantity of minced Beef-sewet, a little lean Bacon, sweet Herbs, a Shalot, and an Anchovy; beat all in a Mortar till it is as smooth as Wax; season it with savoury Spice, and make it into Balls.

Another Way.

TAKE a Pound of lean Veal, and two Pounds of Sewet; take the Skin from them both, then shred it very fine, and put to it an Ounce of beaten Cloves, Mace, Nutmeg, Pepper, and Salt, a Handful of sweet Herbs, as Marjoram, Thyme, and Parsley, shred very fine; then put in two raw Eggs, and a Penny white Loaf grated; mix all well together, and it is fit for Use. Make Balls as big as Nutmegs, and colour them with the Juice of Spinach. You may make them of any Flesh.

Another Way.

TAKE Pork, and the Fat of Bacon, beat them small in a Mortar, and put in Nutmeg, Mace, Cloves, Pepper, and Sage, cut small, and mix'd together, with an Egg, a Dust of Flour, and a few Crumbs of Bread; then make it up in Balls, and fry them.

Another Way.

SCALD Lamb's Liver, and shred it small, with Beef-Marrow, of each Half a Pound; mix them with the Yolks of Eggs beaten, and six Ounces of Spinach shred small,
Thyme

yme and Savoury chopt small; of each two Ounces;
 ice, Cloves and Pepper powdered, of each two Scruples,
 and Salt at Discretion; make all up into a Paste with grated
 bread, and make it into Balls.

Sewet Balls.

TAKE Part of a Leg of Lamb or Veal, and mince it
 fine, and shred the same Quantity of Beef-sewet; put
 hereto a good Quantity of Currants; season it with sweet
 ice, a little Lemon-peel, three or four Yolks of raw Eggs,
 and a few sweet Herbs minced small; mix all well together,
 and make it into Balls.

To make Sugar Paste for Tarts or Cheese-Cakes.

PUT three Pounds of Flour to two Pounds of Butter, fix
 Yolks and two Whites of Eggs, and three Quarters of
 Pound of Sugar.

Another Way.

TAKE two Pounds and a Half of Butter to three Pounds
 of Flour, and Half a Pound of fine Sugar beat; rub
 your Butter in the Flour, and make it into a Paste with
 Milk, and two Spoonfuls of Brandy.

To make Iceing.

TAKE Half a Pound of fine Loaf-sugar, beat it very
 fine in a Mortar; then sift it; then put it again into
 the Mortar, with four Spoonfuls of Rose-water, and the
 Whites of two Eggs; stir it all one Way, till your Cakes and
 Tarts come out of the Oven, and are almost cold; dip a
 Feather in your Iceing, and strike over your Cakes or Tarts,
 and set them in a cool Oven to harden: Take Care they be
 not discoloured by standing too long.

Another Way.

TAKE the Yolk of an Egg, and put some melted But-
 ter; beat it very well together, and with a Feather
 brush the Top of your Tarts, and sift some Sugar on them
 as you put them into the Oven.

Another

Another Way.

BEAT and sift a Pound and a Half of double-refined Sugar, and put to it the Whites of six Eggs ; put in but one at a time, and beat them in a Bason with a Silver Spoon, till it be very light and white, and with a Feather wash your Cakes or Tarts.

X

To make different Sorts of Tarts.

IF you bake in Tin-patties, butter them, and you must put a little Crust all over, because of the taking them out : If in China or Glass, no Crust but the Top-one. Lay fine Sugar at the Bottom, then your Plumbs, Cherries, or any other Sort of Fruit, and Sugar at Top ; then put on your Lid, and bake them in a slack Oven. Mince-pies must be baked in Tin-patties, because of taking them out, and Puff-paste is best for them. All sweet Tarts the beaten Crust is best ; but as you fancy. You have the Receipt for the Crusts in the Beginning of this Chapter. Apple, Pear, Apricots, &c. make thus : Apples and Pears, pare them, cut them in Quarters, and core them ; cut the Quarters across again, and set them on in a Sauce-pan, with just as much Water as will barely cover them ; let them simmer on a slow Fire, just till the Fruit is tender ; put a good Piece of Lemon-peel in the Water with the Fruit, then have your Patties ready. Lay fine Sugar at Bottom, then your Fruit, and a little Sugar at Top ; that you must put in at your Discretion : Pour over each Tart a Tea-spoonful of Lemon-juice, and three Spoonfuls of the Liquor they were boil'd in ; put on your Lid, and bake them in a slack Oven. Apricots do the same Way, only don't use Lemon.

As to preserved Tarts, only lay in your preserved Fruit, and put a very thin Crust at Top, and let them be baked as little as possible ; but if you would make them nice, have a large Patty the Size you would have your Tart. Make your Sugar-crust, and roll it as thick as a Halfpenny ; then butter your Patties, and cover it ; shape your Upper-crust on a hollow Thing on Purpose, the Size of your Patty, and mark it with a Mark'ng-iron for that Purpose, in what Shape you please, to be hollow and open to see the Fruit through ; then bake your Crust in a very slack Oven, not to discolour it, but to have it crisp. When the Crust is cold, very carefully take it out, and fill it with what Fruit you please, lay on the Lid, and

and it is done ; therefore if the Tart is not eat, your Sweetmeat is not the worfe ; and it looks genteel.

+ *A Peach Tart.*

AFTER having got ripe Peaches, pare them, slit them in two, and take out the Stones ; put some Powder-sugar in the Bottom of a Stew-pan, place your Peaches in it, put them over the Fire, and stir them now and then ; make an Under-Crust, with a Border round it the Thickness of your Thumb, and let it be baked ; when done put it in its Dish, and your Peaches being ready, and pretty well covered, turn them upside down into a Dish, put them over your Under-Crust. Put a little Water in the Stew-pan where your Peaches were on the Fire, to make a little Syrup with the Sugar remaining in it ; and pour this Liquor over your Peaches, placing them over your Kernels. This Tart is served up hot or cold for a dainty Dish.

Another Sort.

DO your Peaches in Sugar as those before, place them over the Paste prepared for an Under-Crust, and let them either be baked in the Oven, or under a Cover, with Fire under and over ; when done you must glaze them with Sugar, by means of a red-hot Fire-shovel, and serve it up hot or cold for a dainty Dish. Apricot Tarts are made after the same Manner.

A Cherry Tart.

STONE two Pound of Cherries, bruise them, and stamp them ; then boil up their Juice with Sugar ; then take our Pounds more of Cherries, stone them, put them into your Tart with the Cherry-syrup ; bake your Tart, ice it, and serve it up hot.

A Cowslip Tart.

PICK the Blossoms of a Gallon of Cowslips, mince them exceeding small, and beat them in a Mortar, put to them Handful or two of grated *Naples* Biscuit, and about a Pint and a Half of Cream, boil them a little over the Fire, then take them off, and beat them in eight Eggs with a little Cream ; if it does not thicken, put it over again till it does ; take heed that it does not curdle ; season it with Sugar, Rose-water, and a little Salt ; bake it in a Dish, or little open tartest. It is best to let your Cream be cold before you stir the Eggs.

To make Taffity Tarts.

MIX a Quarter of a Peck of fine Flour with a Quarter of a Pint of Yeast, and as much hot Liquor as will make it into a stiff Paste, with two Pounds of Butter, the Yolks of twelve Eggs, and Half a Pound of fine Sugar; make it up into small Balls, and then roll it out into thick Plates; wash round their Rims with Milk: Boil Pippins soft, peel them, and scrape the Pulp from the Cores, mingle the Pulp with fine Sugar, a little Marmalade of Quinces, the Scrapings of candy'd Orange-peel, and Rose-water: Make up your Tarts, dry them in a warm Place, bake them, scrape Sugar, and sprinkle Essence of Violets, or Roses, over them, and serve them up.

Another Way.

ROLL Puff-paste, or Paste made with Butter, Sugar, and Rose-water, thin; then lay in Slices of Pippins, and candy'd Orange-peel in long Slices; and then fine Sugar, then Pippins, and so on till you have filled them; close them up, wash them with melted Butter and Rose-water; strew them with Sugar, and so bake them.

A Raspberry Tart.

MAKE Puff-paste, roll it thin, lay it in a Patty-pan, and then lay in your Raspberries, strew over them double-refined Sugar, close up the Tart, bake it, cut it up, and put in Half a Pint of Cream, and the Yolks of two or three Eggs well beaten, and a little fine Sugar; let it stand till it is cold, take off the Lid, and serve it up with Sugar strewed round the Rims of the Dish.

Orange Tarts.

YOU must take *Sewille* Oranges, grate a little of the outside Rind, squeeze out the Juice into a Dish, throw the Peels into Water, change it very often for two Days; then set a Sauce-pan of Water on the Fire, let it boil, and put in your Oranges; boil them in two Waters to take the Bitterness away; when they are tender, take them out, and dry them well, beat them in a Mortar very fine; then take the Weight of double-refined Sugar, boil it to a Syrup, skimming it very clean; then put in your Pulp, and boil it all together till it is clear; and let it stand to be cold: Having your Tarts ready, fill them with it, putting in the Juice; then bake and bake them in a quick Oven.

Orange

Orange or Lemon Tarts.

TAKE six large Lemons, and rub them very well with Salt, and put them in Water for two Days, with a Handful of Salt in it; then change them into fresh Water every Day (without Salt) for a Fortnight, then boil them for two or three Hours till they are tender, then cut them into Half Quarters, and then cut them three-cornerways, as thin as you can; then take six Pippins pared, cored, and quartered, and a Pint of Water; let them boil till the Pippins break; put the Liquor to your Oranges or Lemons, and Half the Pulp of the Pippins well broken, and a Pound of Sugar. Boil these together a Quarter of an Hour, then put it in a Gallipot, and squeeze an Orange in it: If it be Lemon Tart, squeeze a Lemon; two Spoonfuls is enough for a Tart. Your Patty-pans must be small and shallow. Put fine Puff-paste, and very thin; a little while will bake it. Just as your Tarts are going into the Oven, with a Feather, or Brush, do them over with melted Butter, and then sift double refined sugar over them.

A Marrow Tart.

CUT your Marrow into small Dice, then mince the Yolks of hard Eggs with Pippins; also mince some orange-peel and Cordicatron very small, add a little Cinnamon, some Sugar, and a little Salt. Mix all these well-together, then squeeze in the Juice of a Lemon, and fill your Tart-pans with this Mixture.

Spinach Tarts.

TAKE Spinach, Marrow, and hard Eggs, of each one Handful, some Cloves, Mace, Nutmeg, and Lemon-peel shred fine; put in some Currants, and good Store of Raisins of the Sun, stoned and shredded, Orange and Citron-peel candy'd; sweeten it to your Palate; having your Tarts ready, fill them, and bake them in a gentle Oven.

A Chocolate Tart.

WE take two Spoonfuls of Rice Flour, some Salt, with the Yolk of four Eggs, and a little Milk; mix all these together, but don't let them curdle; then grate some Chocolate, and dry it before the Fire, and when your Cream is boiled, mix the Chocolate well in it, and so set it to cool; make your Tart of good fine Flour, put in the Cream, and bake it: When it is enough, glaze it with Powder-sugar with a red-hot Fire-shovel; then serve it.

An Almond Tart.

HAVING raised a Tart of very good Paste, take some blanch'd Almonds, beat very fine in a Mortar, with Sack, a Pound of Sugar to a Pound of Almonds, some grated Bread, a little Nutmeg, some Cream, with the Juice of Spinach to colour the Almonds green; bake it in a gentle Oven; when it is enough draw it, and stick it with candy'd Orange and Citron.

Another Way.

TAKE Half a Pound of blanched Almonds, and beat them very fine with Orange-flower-water; then put to them a Pint of very thick Cream, two large *Naples* Biscuits grated, five Yolks of Eggs, and about Half a Pound of fine Sugar, garnish your Dish with good Paste, and put in these Materials, and lay Slips of Paste in Diamonds cross the Top; let be baked in a gentle Oven, and afterwards stick Slips of candy'd Citron in each Diamond.

A Chesnut Tart.

FIRST roast your Chesnuts, and peel them, then sheet a Dish with Puff-paste, and between every two Chesnuts put a Lump of Marrow, rolled in Eggs, and some Orange and Lemon-peel cut small, then make a Custard, and put all over it, and garnish with roasted Chesnuts all over.

A Tort Démoij.

AFTER you have got Half a Pound of blanched Almonds, beat them in a Stone-mortar in Sack, with a Quarter of a Pound of Citron, the White of a Capon, five grated Biscuits, Mace, Sugar, Nutmeg, and Cinnamon, Sack, and Orange-flower-water; then mix it with a Pint of Cream mixt with seven Yolks of Eggs, and two Whites, well beat together; bring all these Ingredients to a Body over the Fire and having a Dish covered with Puff-paste, put Part of it into the Bottom, then put in the Marrow of two Bones, in small Pieces, and squeeze on it a little Lemon-juice, and lay on the other Part of the Ingredients, and cover it with a cut Lid.

Another Way.

MAKE Puff-paste, lay it round a Dish; then lay in a Layer of Biscuit, and a Layer of Marrow and Butter, then a Layer of all Sorts of wet Sweetmeats, and repeat this

fill the Dish is full. Then pour in boiled Cream thickened with Eggs, and a Spoonful of Orange flower-water, sweeten it with Sugar, set it in the Oven, it will be baked in Half an Hour.

A Tort.

FIRST make a fine Puff-paste, cover your Dish with the Crust, make a good Force-meat thus: Take a Pound of Veal, and a Pound of Beef-sewet, cut them small, and beat them fine in a Mortar; season it with a small Nutmeg grated, a little Lemon shred fine, a few sweet Herbs, not too much, a little Pepper and Salt, just enough to season it, the Crumb of a Penny-loaf rubbed fine; mix it up with the Yolk of an Egg, make one Third into Balls, and the rest lay round the Sides of the Dish, Get two fine large Veal Sweetbreads, cut each into four Pieces; two Pair of Lambs-stones, each cut in two, twelve Cocks-combs, Half an Ounce of Truffles and Morels, four Artichoke-bottoms, cut each into four Pieces, a few Asparagus-tops, some fresh Mushrooms, and some pickled; put all together in your Dish.

Lay first your Sweetbreads, then the Artichoke-bottoms, then the Cocks-combs, then the Truffles and Morels, then the Asparagus, then the Mushrooms, and then the Force-meat Balls; season the Sweetbreads with Pepper and Salt; fill your Pye with Water, and put on the Crust. Bake it two Hours.

A Sweet-four Tart.

BOIL a Quarter of a Pound of Sugar in a Glass of Verjuice, or Lemon-juice, and when it is wasted Half, put to it some Cream, with the Yolks of Half a Dozen Eggs, Orange-flowers, candy'd Lemon-peel grated; a little beaten Cinnamon, and a little Butter. Put these into a Tart made of fine Paste, and bake it without a Lid.

A Spring Tart.

GATHER such Buds, in the Spring of the Year, that are not bitter; also the Leaves of Primroses, Violets, and Strawberries; take also a little young Spinach, boil them, drain them in a Colander; then chop them very small, and boil them over again in Cream; add to them *Naples* Biscuit grated, and so many Yolks and Whites of Eggs as will make the Cream very thick, colour all green with the Juice of Spinach; season with Salt, Nutmeg, Cinnamon, and Sugar, and bake it in Puff-paste, or otherwise.

Pippin Tarts.

HAVING two small Oranges, pare them thin, and boil them in Water till they are tender, then shred them small, and pare twenty Pippins, quarter and core them, and put to them as much Water as will boil them till they are enough; then put in Half a Pound of white Sugar, and take the Orange-peel that is shred, and the Juice of the Oranges, and let them boil till they are pretty thick; then set them by to cool; make open Tarts, and put it in; set them in the Oven moderately hot: Set them by for Use.

Bean Tarts.

BOIL and blanch green Beans, then make Puff-paste, and put into Patty-pans; then put a Layer of Beans, and a Layer of all Sorts of wet Sweetmeats, except Quinces, strew in a little Sugar between every Layer; then cover your Tarts, and make a Hole on the Top, and put in a Quarter of a Pint of the Juice of a Lemon; put in Marrow, seasoned with Cloves, Mace, Nutmeg, and Salt, candy'd Lemon and Orange-peel; and when they come out of the Oven, put into every Tart some White Wine, thickened up with the Yolk of an Egg, and a Bit of Butter. These Tarts are to be eaten hot.

A Tart of Green Peas.

BOIL your Green Peas tender, then pour them out into a Colander, season them with Salt and Saffron, put to them some fresh Butter and Sugar; then fill your Tart with them, close it up, and bake it for an Hour; when it is drawn, put in a little Verjuice, and shake them well together: Ice your Tart, strew on Sugar, and serve it up.

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A Gooseberry Tart.

HAVING prepared your Crust for your Patty-pans, sheet the Bottoms, and strew them over with Powder-sugar; then take green Gooseberries, and fill your Tarts with them, laying them in one by one, a Layer of Gooseberries, and a Layer of Sugar, so close your Tarts, and bake them in a quick Oven, and they will be green, and very clear.

Pruant Tarts.

TAKE a Pound and Half of Pruant, stew them in Claret, and when they are tender, strain them through a Lawn-sieve, or thin Strainer, rubbing them to Pieces with your Hands;

Hands; pour some of the Liquor they were stew'd in into the Strainer, to wash the Pruants from the Stones, so that nothing but the Stones and Skins remain in the Strainer; set your Dish with the Pulp of the Pruants on a Chafing-dish of Coals, with some whole Cinnamon, large Mace, candy'd Orange-peel, and Citron minced; season it with Sugar and Rose-water; let it boil up till it is thick; then take out your whole Spice, and having rais'd your Tarts, harden the Crusts of them in the Oven; then fill your Coffins, and lid them; they will require but very little baking: When they are done, strew over them fine Sugar.

A Bacon Tart.

MELT a Pound of fat Bacon in a Frying-pan, and strain it with the Bottoms of two or three Artichokes, two Macaroons, and the raw Yolks of a Couple of Eggs; season with Salt, Pepper, beaten Cinnamon, and Sugar; then set it on the Fire, stirring it continually with a Spoon; then put it into a Patty-pan, upon a very thin Sheet of Paste, bake it for about Half an Hour without any Covering of Paste; then ice it over with Icing made of Sugar and Orange-flower-water.

Cream Tarts.

BEAT Half a Dozen Eggs, Yolks and Whites; put to them about a Quarter of a Pound of Flour, and beat all together; then add six Eggs more, and continue to beat all together; set on a Quart of Milk in a Sauce-pan, and, when it boils, pour it into your Flour and Eggs, keeping it continually stirring; put to it a Quarter of a Pound of Butter, some Salt, and white Pepper, boil it well, but be careful that it does not stick to the Bottom: When the Cream is thickened, pour it into another Sauce-pan, and set it a cooling. When you make your Tarts, put it into a Sauce-pan, stir it well with a Slice; put in some Sugar, some candy'd Lemon shred small, some Beef-marrow, or melted Butter; some Yolks of Eggs, and a little Orange-flower-water. Mix all these well together; make your Tarts of Puff-paste; make a Border round them, pour in your Cream; and, when the Tarts are almost baked, glaze them. They are proper for a second Course, or Supper.

A Rice Tart.

BOIL your Rice in Milk, or Cream, till it is tender, pour it out, and season it with Salt, Pepper, Sugar, Nutmeg, Cinnamon, and Ginger; add the Yolks of six or

eight Eggs, and fill your Tart, squeeze in the Juice of Orange, close it up, and bake it; when it is baked, scrape Sugar over it, and serve it up.

† To keep Fruit for Tarts.

TAKE Gooseberries when they are full grown, before they turn, wipe and pick them one by one, put them into wide-mouth'd Bottles, cork them close, and set them in a slack Oven till they are tender and crack'd, then take them out of the Oven, and pitch the Corks.

By this Method you may keep several Sorts of Fruit, as Bullace, Currants, Damsons, Pears, Plumbs, &c. only do these when they are ripe.

Cranberries are brought in Barrels from *South Carolina*, and, when in Season, are to be had at most Pastry-cooks. Several Parts of *England* produce them, especially *Cheshire*.

To keep Damsons for Tarts.

WIPE the Damsons, put them into an earthen Pot, and as you lay them in, between every Layer strew in fine powdered Sugar; two Pounds of Sugar will be enough for six Pounds of Damsons. When you have done, paste up the Pot with Rye Dough; bake them with Bread; when it is drawn; let it stand till it is cold; then cut a Stick, put it down in the Middle of your Pot of Damsons; cut a Piece of white Paper round just fit to cover them; cut a Hole in the Middle for the Stick to go through, then melt fresh Butter, and pour upon the Paper; and when you want to take out any Damsons, take out the Paper by the Stick; and when you have done, put it down again. Thus you may keep them all the Year.

† To keep Grapes, Gooseberries, Apricots, Peaches, Currants, and Plumbs, the whole Year,

TAKE fine dry Sand that has little or no Saltiness in it; make it as dry as possible, gather your Fruits when they are just ripening, or coming something near Ripeness; dip the Ends of their Stalks in melted Pitch, or Bees-wax, and having a large Box to shut down with a close Lid, dry your Fruit in the Sun a little, to take away the superfluous Moisture, and lightly spread a Layer of Sand in the Bottom of the Box, and a Layer of Fruit on them, but not too near each other; then scatter Sand, with much Evenness, about an Inch thick over them, and so another Layer till the Box is full; then shut down the Lid close, and as you take them out, lay them

even

even again. In this Manner you will have them fit for Tarts and other Uses, till new ones come again. If they are a little wrinkled, wash them in warm Water, and it will plump them up again. You may use Millet instead of Sand, if you will.

To keep Figs, and Stone-Fruit, sound all the Year.

TAKE a large Earthen Pot, put the Fruit into it in Layers, with their own Leaves between each Layer; then boil up Water and Honey, skimming it till no more will arise, but make it not too thick of the Honey, and pour it in warm to them; stop up the Vessel close, and when you take them out for Use, put them two Hours in warm Water, and they will have in a great Measure their natural Taste.

To keep Strawberries, Rasberries, Currants, Gooseberries, and Mulberries.

TAKE new Stone Bottles, air them well in the Sun, or by the Fire, dry your Fruit from superfluous Moisture, to prevent its Sweating; take off the Stalks, and put them into the empty Bottles by a Fire, that will draw out as much of the Air as may be; then suddenly cork them up, and tie down the Corks with Wires; let the Corks be sound, and not in any ways visibly porous; for if they be, the Air will come in abundantly, and corrupt the Fruit; then put it in a moderate cool Place, cover the Bottles with Sand, laying them Sideways, and the Closeness will preserve them.

To make a Custard.

BOIL a Quart of Cream, or Milk, with a Stick of Cinnamon, quartered Nutmeg, and large Mace; when half cold, mix it with eight Yolks of Eggs and four Whites, well beat, some Sugar, Sack, and Orange-flower-water; set all on the Fire, and stir it until a white Froth rises, which skim off; then strain it, and fill your Crusts, being first dry'd in the Oven, and which you must prick with a Pin before you dry them; to prevent their rising in Blisters.

Another.

HAVING two Quarts of Cream, boil it with some Bits of Cinnamon, and a quartered Nutmeg, keep it stirring all the while; and when it has boiled a little Time, pour it into a Pan to cool, and stir it till it is cool, to keep it from scumming; then beat the Yolks of sixteen Eggs, the Whites of but six, and mix your Eggs with the Cream when

it is cool, and sweeten it with fine Sugar to your Taste, put in a very little Salt, and some Rose or Orange-flower-water; then strain all through a Hair-sieve, and fill your Cups, or Crust. It must be a pretty quick Oven; when they boil up they are enough.

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Another.

BOIL a Quart of Cream with a Blade of Maces, beat ten Eggs, leave out Half the Whites; take the Mace out, and when almost cold, beat in the Eggs, with one Spoonful of Orange-flower-water; sweeten it to your Taste, and put it into your Custard Cups, and let them but just boil up in the Oven; and if you boil the Eggs in the Cream all together, then you may put in your Custard Cups over Night, and they will be fit for Use.

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To make a Cream Custard.

PARE the Crust off from a Penny-loaf, grate the Crumb very fine, and mix with it a Quart of Cream, and a good Piece of Butter; beat the Yolks of twelve Eggs with Cream, sweeten them with Sugar; let them thicken over the Fire, make your Custards shallow, bake them in a gentle Oven, and, when they are baked, strew fine Sugar over them.

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Set Custards.

SET to boil over the Fire a Quart of Cream, with some broad Mace; when it is boiled set it to be cold, then take six Eggs, with half the Whites, beat them very well, and put in a Spoonful of Orange-flower-water, or Rose-water, and put in a Pound of Sugar; harden the Crust in the Oven, stuff the Corners with brown Paper, and prick the Bottoms with a small Pin, to prevent them rising in Blisters, when you set them and fill them, and when they are enough set them by for Use.

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An Almond Custard.

YOUR Almonds being blanch'd, pound them in a Mortar very fine; in the Beating add thereto a little Milk, press it through a Sieve, and make it as the Custard above-mentioned, and bake it in Cups.

Rice

Rice Custards.

TAKE a Quart of Cream, and boil it with a Blade of Mace; then put to it boiled Rice, well beaten with your Cream; put them together, and stir them well all the while it boils on the Fire; and when it is enough take it off, and sweeten it to your Taste, and put in a little Rose-water; let them be cold, then serve them.

An Orange Custard:

TAKE the Juice of two *Seville* Oranges, with a little of the Peel grated very fine, and put as much Sugar to it as will make it sweet, give it a Boil up, and strain it, and have ready Half a Pint of Cream boiled with a little Nutmeg, Mace, and Cinnamon, and the Whites of three Eggs, beat them all together, and serve it in what you please.

To make plain Custards.

TAKE a Quart of new Milk, sweeten it to your Taste, grate in a little Nutmeg, beat up well eight Eggs, leave out half the Whites, stir them into the Milk, and bake it in *China* Basons, or put them into a Kettle of boiling Water, taking care that the Water comes not above half way of the Basons, for fear of its getting into the Basons. You may add a little Rose-water in your making, or a small Glass of Brandy.

To make Whipt Syllabubs.

TAKE a Quart of thick Cream, and Half a Pint of Sack, the Juice of two *Seville* Oranges, or Lemons, grate in the Peel of two Lemons, Half a Pound of double-refined Sugar, pour it into a broad earthen Pan, and whisk it well; but first sweeten some Red Wine, or Sack, and fill your Glasses as full as you chuse; then, as the Froth rises, take it off with a Spoon, and lay it carefully into your Glasses, till they are as full as they will hold. Don't make these long before you use them, You may use Cyder sweetened, or any Wine you please, or Lemon, or Orange-whey made thus: Squeeze the Juice of a Lemon or Orange into a Quarter of a Pint of Milk when the Curd is hard; pour the Whey clear off, and sweeten it to your Palate. You may colour some with Juice of Spinach, some with Saffron, and some with Cochineal, just as you fancy.

Anstern

Another Way.

PUT a Pint of White Wine, and a Pint of Mulberry, or Black-Cherry-juice, into a wooden Bowl; add also a Pint of Cream, sweeten it with Sugar, and put in a large perfumed Comfit; put a Branch or two of Rosemary stript from the Leaves, among some Willow-twigs peeled, and wind a Lemon peel about your Willow-twigs, &c. then stir your Syllabub well together, and whip it up till it froths, take off the Froth with a Spoon, and put it into your Glasses, and squeeze some Spirit of Lemon-peel between every Layer of Froth, and let it stand till the next Day before you eat it.

Another Way.

BOIL a Quart of Cream, let it stand till it is cold; pare a Lemon thin, and steep the Peel in a Pint of White Wine for two Hours; squeeze in the Juice of a Lemon, and put in a good Quantity of Sugar; put these into your Cream, and whisk it all one Way, till it is pretty thick. Fill your Glasses with it, and eat it not till the next Day; you may, if you please, put in a Grain of Ambergrease. This will keep three or four Days.

Another Way.

TAKE a Pint of Cream, six Spoonfuls of Sack, the Whites of two Eggs, three Ounces of fine Sugar, and with a Birch-twigg, or Whisk, beat it till it froths, skim it, and put it into your Syllabub Glasses.

To make Everlasting Syllabubs.

TAKE five Half Pints of thick Cream, Half a Pint of Rhenish, Half a Pint of Sack, and the Juice of two large *Seville* Oranges; grate in just the yellow Rind of three Lemons, and a Pound of double-refined Sugar well beat, and sifted. Mix all together with a Spoonful of Orange-flower-water, beat it well together with a Whisk Half an Hour, then with a Spoon fill your Glasses: These will keep good nine or ten Days, and is best three or four Days old.

An Almond Syllabub.

TAKE new Milk a Gallon, the Flour of sweet Almonds Half a Pound, a little Rose-water, two Ounces of Lime-juice, Half a Pint of the Juice of Strawberries, and a Quart of Canary-wine, with two Pounds of Sugar; beat them,

them, and stir them together till they froth, and become of a pleasing Colour.

A Worcestershire Syllabub.

FILL your Syllabub-pot with Cyder, put in a good Quantity of Sugar, and a little Nutmeg; stir these well together, then put in as much thick Cream, by two or three Spoonfuls at a Time, as if you were milking it; then stir it round very gently, and let it stand two Hours, then eat it.

Another.

PUT a Pint of Sack, or White Wine, and a Pint of the Juice of Raspberries, into a Syllabub-pot, with Sugar, the Juice of a Lemon, a Nutmeg quartered, and a Sprig of Rosemary, and some Lemon-peel; cover the Pot, and let them stand all Night: The next Morning take out the Lemon, Rosemary, and Nutmeg, and having mixed a Pint and a Half of Cream with as much new Milk, squirt them into the Pot with a wooden Cow made for that Purpose, which you may buy at the Turner's.

Another.

TAKE a Quart of Cream, Half a Pint of Canary, the Whites of Eggs, and Half a Pound of fine Sugar, and beat it with a Whisk till it froths well; skim off the Froth, and put it into Syllabub Glasses.

A Syllabub from the Cow.

MAKE your Syllabub of either Cyder, or Wine, sweeten it pretty sweet, and grate Nutmeg in, then milk the Milk into the Liquor; when this is done, pour over the Top Half a Pint or a Pint of Cream, according to the Quantity of Syllabub you make.

You may make this Syllabub at Home, only have new Milk; make it as hot as Milk from the Cow, and out of a Tea-pot, or any such Thing, pour it in, holding your Hand very high.

To make Cheese Cakes.

TAKE the Curd of a Gallon of Milk, three Quarters of a Pound of fresh Butter, two grated Biscuits, two Ounces of blanched Almonds pounded, with a little Sack and Orange-flower-water, Half a Pound of Currants, seven Eggs, Spice

Spice and Sugar; beat it up with a little Cream, till it is very light; then fill your Cheefe Cakes.

A

Another Way.

TAKE a Pint of Cream, and warm it, and put it to five Quarts of Milk, blood-warm, then put Runnet to it, and just give it a Stir about; and when it is come, put the Curd in a linnen Bag or Cloth, and let it drain well away from the Whey, but do not squeeze it much; then put it in a Mortar; and break the Curd as fine as Batter, then put to your Curd Half a Pound of sweet Almonds blanch'd, and beat exceeding fine, or Half a Pound of Macaroons beat very fine. If you have Almonds, grate in a *Naples* Biscuit, but if you use Macaroons, you need not; then add to it the Yolks of nine Eggs beaten, a whole Nutmeg grated, two perfum'd Plumbs, dissolv'd in Rose or Orange-flower-water, and Half a Pound of fine Sugar; mix all well together, then melt a Pound and a Quarter of Butter, and stir it well in, and Half a Pound of Currants plumped, so let it stand to cool till you use it; then make your Puff-paste thus: Take a Pound of fine Flour, and wet it with cold Water; roll it out, and put into it, by Degrees, a Pound of fresh Butter, shake a little Flour on each Coat as you roll it. Make it just as you use it.

You may leave out the Currants for Change, nor need you put in the perfum'd Plumbs, if you dislike them; and for Variety, when you make them of Macaroons, put in as much Tincture of Saffron as will give them a high Colour, but no Currants. This we call Saffron Cheefe Cakes; the other without Currants, Almond Cheefe Cakes; with Currants, fine Cheefe Cakes; with Macaroons, Macaroon Cheefe Cakes.

Y

Another Way.

BEAT six Eggs very well, and add fine Flour while you are beating of them, so much as will make them thick, then add Half a Dozen more, and beat them all together; then put two Quarts of Cream on the Fire, with Half a Pound of Butter, and when it begins to boil, put in your Eggs and Flour, stir them well together, let them boil till they are thick, then put in Salt, Sugar, Cinnamon, and Currants; put this into your Coffins, and set them in the Oven.

Another

Another Way.

BOIL two Quarts of Cream, beat the Yolks of four Eggs, and put them into the Cream before you set it on the Fire; let it boil till it comes to be a Curd. Blanch some Almonds, and beat them with Orange-flower-water, and put them into the Cream, adding some *Naples* Biscuit and green Citron shred small; sweeten with Sugar that has Musc-plumbs ground in it, and bake them in a moderate Oven.

Another Way.

TAKE a Gallon of new Milk, set it with a Spoonful and a Half of Runnet; let the Milk be blood warm, and when it comes, let the Curd drain thro' a coarse Cloth till it is well whey'd, now and then gently breaking the Curd with your Fingers, but not wringing it, for that will spoil it; then rub into the Curd Half a Pound of Butter, and Half a Pound of fine Sugar, some Nutmeg grated, four *Naples* Biscuits grated; put in the Yolks of eight Eggs, and two of the Whites, two Ounces of blanched Almonds finely beaten, with three or four Spoonfuls of Rose-water, or Orange-flower-water; if you add Sack it will be better, then take three Quarters of a Pound of Currants well cleaned, put them into your Curd, and mix them all well together, with a little Salt.

These are reckoned to be the best Cheese Cakes that are made in *England*.

Potatoe Cheese Cakes.

TAKE six Ounces of Potatoes, four Ounces of Lemon-peel, four Ounces of Sugar, four Ounces of Butter, boil the Lemon-peel till tender, pare the Potatoes, and boil them tender, then bruise them; beat the Lemon-peel with the Sugar, then beat all together very well, and melt the Butter in a little Cream, and mix all together very well, and let it stand till cold; put Crust in your Patty-pans, and fill them little more than Half full; bake them in a quick Oven Half an Hour, sift some double-refined Sugar on them as they go into the Oven: This Quantity will make a Dozen Patty-pans.

Rice Cheese Cakes.

BOIL two Quarts of Cream, or Milk, a little while, with a little whole Mace and Cinnamon; take it off the Fire, take out the Spice, and put in Half a Pound of Rice-flour; then

then set it on the Fire again, and make it boil, stirring it together; take it off, and beat the Yolks of twenty four Eggs, then set it on the Fire again, and keep it continually stirring till it is as thick as Curds, add Half a Pound of Almonds blanch'd and pounded fine, then sweeten it to your Palate. For a Change you may put in Half a Pound of Currants.

† *An Almond Cheefe Cake.*

FIRST get a good Handful, or more, of Almonds, blanch them in warm Water, and throw them into cold, pound them fine, and in the pounding put a little Sack or Orange-flower-water, to keep them from oiling, then put to your Almonds the Yolks of two hard Eggs, and beat them together: Beat the Yolks of six Eggs, the Whites of three, strain them, and mix with your Almonds, and Half a Pound of Butter melted, a little grated Lemon-peel, and as much beaten Mace as will lay on a Shilling, and Sugar to your Taste; mix all well together, and use it as other Cake Stuff. To make the Crust you must take Half a Pound of Butter, the Yolks of two Eggs, three or four Spoonfuls of Cream, let it stand some Time to rise; then fill the Pans about Half full of the Stuff, and bake them in a quick Oven.

† *Lemon Cheefe Cakes.*

AFTER boiling two large Lemon-peels, pound them well together in a Mortar, with a Quarter of a Pound or more of Loaf-sugar, the Yolks of six Eggs, and Half a Pound of fresh Butter, pound and mix all well together, and fill the Patty-pans but Half full.

Orange Cheefe Cakes are done the same Way, only you must boil the Peel in two or three Waters to take out the Bitterness.

✱ *Another Way.*

TAKE two large Lemons, grate off the Peel of both, and squeeze out the juice of one; and add to it Half a Pound of double-refined Sugar, twelve Yolks of Eggs, eight Whites well beaten, then melt Half a Pound of Butter, in four or five Spoonfuls of Cream, then stir it all together, and set it over the Fire, stirring it till it begins to be pretty thick; then take it off, and when it is cold, fill your Patty-pans little more than Half full. Put a Paste very thin at the Bottom of your Patty-pans; Half an Hour, with a quick Oven, will bake them.

Orange

Orange Cheefe Cakes.

WHEN you have blanched Half a Pound of Almonds, beat them very fine, with Orange-flower-water, Half a Pound of fine Sugar, beaten and sifted, a Pound of Butter melted, that must be almost cold before you use it; then take ten Eggs, the Whites of but four, very well beaten, two candied Orange-peels, or raw, with the Bitterness boiled out; beat the Peels in a Mortar till as tender as Marmalade, without any Knots; then mix all well together.

For the Crust, take a Pound of the finest Flour, and three Ounces of refined Sugar, mix it with the Flour, then take Half a Pound of fresh Butter, work it with your Hand till it comes to a Froth; then put in the Flour by Degrees, and work it together in the Yolks of three Eggs, and the Whites of two: If it be limber, put in more Flour and Sugar, till it is fit to roll out; then make them in what Form you please. A little above a Quarter of an Hour bakes them: Against they come out of the Oven, have some refined Sugar, beat up with the White of an Egg, as thick as you can, then ice them all over, and set them in the Oven to harden again,

An excellent Plumb Cake.

DRY a Quarter of a Peck of Flour, and get three Pounds of Currants, wash'd and pick'd clean; set them before a Fire to dry; Half a Pound of Raisins of the Sun, wash'd, ston'd, and shred small, Half a Pound of blanched Almonds, beat very fine with Rose-water, a Pound of Butter melted with a Pint of Cream, but not put in hot, a Pint of Ale-yeast, a Pennyworth of Saffron steep'd in a Pint of Sack, ten or twelve Eggs, but Half the Whites of them, a Quarter of an Ounce of Cloves and Mace, one large Nutmeg grated, a few Carraway-seeds, Citron, candied Orange, and Lemon-peel sliced; you must make it thin, or there must be more Butter and Cream; you may perfume it with Ambergrease tied in a muslin Bag, and steeped in the Sack all Night. If you ice it, take Half a Pound of double-refined Sugar sifted; then put some of the Sugar, and beat it up with the White of an Egg, and beat it with a Whisk, and a little Orange-flower-water, but do not over wet it; then strew in all the Sugar by Degrees, then beat it all near an Hour; the Cake will take so long a baking; then draw it, and wash it over with a Brush, and put it in again for Half a Quarter of an Hour.

Another.

Another.

GET Half a Peck of Flour, Half a Pint of Rose-water, a Pint of Ale-yeast, a Pint of Cream, boil it, a Pound and a Half of Butter, six Eggs, leave out the Whites, four Pounds of Currants, Half a Pound of Sugar, one Nutmeg, and a little Salt, work it very well, and let it stand an Hour by the Fire, and then work it again, and make it up, and let it stand an Hour and a Half in the Oven : Let not the Oven be too hot.

Another.

DRY a Quarter of a Peck of Flour in an Oven, and put into it a few Cloves, Mace, Nutmeg, and Salt; then wet it with one Pound of Butter, and a Pint of Cream melted together; beat it very well with a Pint of Ale-yeast, ten Eggs, leave out Half the Whites, a Glas of Sack, a little Rose-water; mix it up very soft; then lay it by the Fire to rise; then work in three Pounds of Currants, four Ounces of Orange-peel, and Citron candied, three Pounds of Sugar; bake it in a Hoop, paper the Hoop, and butter the Paper before it goes into the Oven: Ice it over with three Whites of Eggs, froth it with a Rosemary-sprig; put in Half a Pound of Sugar beaten in a Mortar: Just set it into the Oven again to harden.

A very good Carraway Cake.

DRY three Pounds of the best Flour before the Fire, then divide it into two Parts; on one Part grate one Nutmeg, put two Spoonfuls of Rose-water, or Sack, the Yolks of four Eggs, as much Ale-yeast as will make it into a Paste, and let it lie and rise in the Warmth of the Fire, till it is as light as Cork; then take the other Half of the Flour, and break into it a Pound of Butter, very small, a little new Milk, luke-warm; make the Flour and Butter into a Paste; then take the two Pastes, and break them together, and strew in a Pound of smooth Carraway-seeds, and mix them well together, then make up the Cake, and bake it in a Hoop, or Paper, and strew over it double-refined Sugar, and rough Carraway-seeds. Let the Oven be not too hot, and a little more than an Hour will bake it.

A good

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A good Seed Cake.

GET a Quarter of a Peck of Flour, two Pounds of Butter beaten to a Cream, a Pound and three Quarters of fine Sugar, one Ounce of Carraway-seeds, three Ounces of candied Orange-peel, and Citron, ten Eggs, Half the Whites only, a little Rose-water, a Glass of Sack, a few Cloves, Mace, and Nutmeg, a little new Yeast, and Half a Pint of Cream, mix it up, and lay it by the Fire to rise; then bake it in a Hoop, and butter your Paper; when it is baked, ice it over with the Whites of Eggs and Sugar, and set it in again to harden.

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A light Seed Cake.

TAKE Half a Quartern of Flour, a little Ginger, Nutmeg, three Spoonfuls of Ale-yeast, three Eggs well beat, three Quarters of a Pint of Milk, Half a Pound of Butter, and six Ounces of smooth Carraway-seeds, work it warm together with your Hand.

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A cheap Seed Cake.

YOU must take Half a Peck of Flour, put a Pound and a Half of Butter in a Sauce-pan, with a Pint of new Milk, set it on the Fire, take a Pound of Sugar, Half an Ounce of All-spice beat fine, and mix them with the Flour. When the Butter is melted, pour the Milk and Butter in the Middle of the Flour, and work it up like Paste. Pour in with the Milk Half a pint of good Ale-yeast, set it before the Fire to rise, just before it goes to the Oven. Either put in some Currants or Carraway-seeds, and bake it in a quick Oven. Make it in two Cakes. They will take an Hour and a Half baking.

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Another Way.

TAKE a Pound and a Half of Flour, a Pound and a Half of Sixpenny Sugar, and fifteen Eggs, and take out seven Whites, and add one Ounce of Carraway-seeds.

A Hertfordshire Cake.

TAKE of Hertfordshire Flour Half a Quartern, a Pound and Half of Butter, mix it well together, three Quarters of a Pint of Cream, two Spoonfuls of Ale-yeast, a few Cloves, Mace, Cinnamon, and one Nutmeg, three Quarters of a Pound of Sugar, a little Rose-water, and a Glass of Sack, or Brandy, two Pounds of Currants, and eight Eggs, the Whites of four.

To

* *To make a Pound Cake.*

TAKE a Pound of Butter, beat it in an earthen Pan with your Hand one Way, till it is like a fine thick Cream; then have ready twelve Eggs, but Half the Whites, beat them well, and beat them up with the Butter, a Pound of Flour beat in it, a Pound of Sugar, and a few Carraways; beat it all well together for an Hour with your Hand, or a great wooden Spoon. Butter a Pan, and put it in, and then bake it an Hour in a quick Oven.

For Change you may put in a Pound of Currants clean washed and picked.

* *Another Way.*

TAKE a Pound of Flour, one of Sugar, one of Butter, eight Eggs, Whites and all, the Rind of a Lemon grated, three Spoonfuls of either Sack or Brandy, work your Butter with your Hands till it comes to a Cream, then put in the other Things by Degrees, and keep stirring it till you put it into your Pan, so bake it an Hour and Half in a quick Oven, and cover the Top with Paper.

* *A very good Batter Cake.*

YOU must take six Pounds of Currants, five Pounds of Flour, an Ounce of Cloves and Mace, a little beaten Cinnamon, Half an Ounce of Nutmegs, Half a Pound of Sugar, three Quarters of a Pound of Citron, Lemon and Orange-peel candied, Half a Pint of Sack, a little Honey-water, a Quart of good Ale-yeast, a Quart of Cream, and a Pound and three Quarters of Butter melted therein; mix it well together on a Board, and lay it before the Fire to rise; then work it up, and put it into a Hoop, with a Paper floured at the Bottom, and so bake it: Take Care not to burn it.

* *A Pudding Cake.*

MINCE a Pound of Sewet very fine, and as much Flour, four Eggs, and a Piece of Butter, mix these together; season it with Nutmeg, Sugar, Cinnamon, a little Rose-water, and Salt, work it into a Paste with Cream, and make it up like a Cake: Butter your Dish, and bake it.

* *To make Diet Bread.*

DRY and beat a Pound of Loaf-sugar; then take three Quarters of a Pound of Flour dried, seven Eggs, Yolks and Whites; whisk your Eggs with two Spoonfuls of Orange-

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Orange-flower-water, and two Spoonfuls of Water, Half an Hour; then shake in your Sugar, and beat them with a Spoon a Quarter of an Hour; and put in your Flour, and beat it another Quarter; bake them in Tin-pans, put Paper within your Pans well floured; an Hour bakes them; put them into your Pans just as you put them into the Oven.

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Shrewsbury Cakes.

WE take to one Pound of Sugar three Pounds of the finest Flour, a Nutmeg grated, some beaten Cinnamon, the Sugar and Spice must be sifted into the Flour, and wet it with three Eggs, a little Rose-water, and as much melted Butter as will make it of a good Thickness to roll into Paste; mould it well, and roll it, and cut it into what Shape you please. Perfume them, if you like, and prick them before they go into the Oven.

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Another Way.

TAKE four Pounds of fine Flour, one Pound and Half of Sugar, three Pounds of Butter, and three Eggs, work all these together into a Paste; and make it into thin Cakes, which must be baked in a quick Oven upon butter'd Papers.

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Queen's Cake.

YOU must take a Pound of dried Flour, a Pound of refined Sugar sifted, and a Pound of Currants washed, picked, and rubbed clean, and a Pound of Butter washed in Rose-water very well, and rub it into the Flour and Sugar, with a little beaten Mace, a little Orange-flower-water; beat ten Eggs, but Half the Whites, work it all well together with your Hands, and put in the Currants; sift over it double-refined Sugar, and put them immediately into a gentle Oven.

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Potatoe Cakes.

TAKE Potatoes, boil them, peel them, beat them in a Mortar, mix them with Yolks of Eggs, a little Sack, or Brandy, Sugar, a little beaten Mace, a little grated Nutmeg, a little Cream, or melted Butter; work it up into a Paste, then make it into Cakes, or what Shapes you please; with Moulds, fry them brown in fresh Butter; lay them in Plates, or Dishes, melt Butter with Sack and Sugar, and pour over them, and serve them hot.

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A rich great Cake.

TAKE a Peck of Flour well dried, an Ounce of Cloves and Mace, Half an Ounce of Nutmegs, as much Cinnamon; beat the Spice well, and mix them with your Flour, and a Pound and Half of Sugar, a little Salt, and thirteen Pounds of Currants, well washed, picked, and dried, three Pounds of Raisins of the Sun stoned, and cut into small Pieces; mix all these well together; then make five Pints of Cream almost scalding hot, and put into it four Pounds of fresh Butter; then beat the Yolks of twenty Eggs, three Pints of good Ale-yeast, a Pint of Sack, a Quarter of a Pint of Orange-flower-water, three Grains of Musk, and six Grains of Ambergrease; mix these together, and stir them into your Cream and Butter, and mingle all in the Cake: Set it an Hour before the Fire to rise, before you put it into your Hoop. Mix your Sweetmeats in it, two Pounds of Citron, and one Pound of candied Orange and Lemon-peel, cut in small Pieces. You must bake it in a deep Hoop; butter the Sides, and put two Papers at the Bottom, and flour it; then put in your Cake. It must have a quick Oven, four Hours will bake it; when it is drawn, ice it over the Top and Sides: Take two Pounds of double-refined Sugar, beat and sifted, and the Whites of six Eggs beaten to a Froth, with three or four Spoonfuls of Orange-flower-water, and three Ounces of Musk and Ambergrease together; put all these into a Stone Mortar, and beat them with a wooden Pestle till it is as white as Snow, and with a Brush, or Bunch of Feathers, spread it all over the Cake, and put it in the Oven to dry, but take Care the Oven does not discolour it; when it is cold, paper it, and it will keep five or six Weeks.

4

A common Breakfast Cake.

TAKE three Quarters of a Pound of Flour, Half a Pound of Butter, Half a Pound of good Sugar, four Eggs, Half an Ounce of Carraway-seeds, beat it very well with your Hand in a Pan, and bake it in a quick Oven.

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Bath Cakes.

TAKE a Quart of Flour, a Pound of Butter, three Quarters of a Pound of Carraway-comfits, six Eggs, and but two Whites, six Spoonfuls of Yeast, beat the Cream, Eggs and Yeast all together, then stir it into the Flour with the Butter first melted, shake it all together, and set it before the

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the Fire a Quarter of an Hour, that it may rise, then shake in the Comfits, and make it into little round Cakes, and butter the Papers you put them upon when you bake.

4 *A Saffron Cake.*

TAKE a Quarter of a Peck of fine Flour, a Pound and Half of Butter, six Eggs beat well, a Quarter of an Ounce of Cloves and Mace beat together very fine, a Pennyworth of Cinnamon, beat a Pound of Sugar, a Pennyworth of Rose-water, a Pennyworth of Saffron, steep'd in a Glass of Brandy, a Pint and Half of Yeast, a Quart of Milk, mix it all together lightly with your Hands thus: First boil your Milk and Butter, then skim off the Butter, and mix it with your Flour, and a little of the Milk, stir the Yeast into the rest, and strain it; mix it with the Flour, put in your Spice, Rose-water, Tincture of Saffron, and Sugar, and Eggs, beat it all up well with your Hands lightly, and bake it in a Hoop or Pan; but be sure to butter the Pan well. It will take an Hour and an Half in a quick Oven.

4 *Another Way.*

TAKE a Quarter of a Peck of the finest Flour well dry'd, and crumble into it a Pound of Butter, put to it an Ounce and an Half of Carraway-seeds, eight Eggs, taking out four of the Whites, a Quarter of an Ounce of Saffron well dry'd and rubb'd to Powder, to be strew'd into the Flour, a Pint of Ale-yeast, a Quarter of a Pint of Cream. Mix all these well together, and let them stand by the Fire a Quarter of an Hour to rise; then make them up into Cakes, and bake them upon Papers well butter'd, and prick them with a Pin to make them rise.

4 *Lady Russel's Cake.*

TAKE five Pounds of fine Flour well dry'd, and five Pounds of Currants well pick'd and dry'd; mix your Flour and Currants well together, with Half a Pound of Raisins of the Sun, stoned and shred, thirty Eggs, and fifteen Whites, Nutmeg, Mace, and Cinnamon, mixed with the Sugar and a little Salt, a Quart of Ale-yeast, and a Quart of Cream, with two Pounds of Butter slic'd in it, and made scalding hot, then beat your Eggs, and mingle your Eggs and Yeast together, then strain them, and put in your Cream on one Side of your Flour, and your Eggs and Yeast on the other Side; your Milk must not be above blood-warm; mix all very

very well together, and set it before the Fire to rise for a Quarter of an Hour, and then hoop it.

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York Cakes.

TAKE a Quarter of a Peck of Flour, one Pint of good Yeast, two Pounds of Currants, two Nutmegs grated, a Pound of Butter rubb'd into the Flour, then wet it with warm Water, and let it lie one Hour before the Fire to rise: This Quantity will make twelve Cakes, and must be baked in a quick Oven.

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To make a Butter Cake.

YOU must take a Pound of Butter, and beat it like Cream with your Hands, two Pounds of fine Sugar well beat, three Pounds of Flour well dry'd, and mix them in with Butter, twenty-four Eggs, leave out Half the Whites, and then beat all together for an Hour: Just as you are going to put it into the Oven, put in a Quarter of an Ounce of Mace, a Nutmeg grated, a little Sack, or Brandy, and Seeds, or Currants, just as you please.

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An ordinary Cake to eat with Butter.

WHEN you have got two Pounds of Flour, rub into it Half a Pound of Butter, then put to it some Spice, a little Salt, a Quarter and Half of Sugar, and Half a Pound of Raisins stoned, with Half a Pound of Currants: Make these into a Cake with Half a Pint of Ale-yeast, four Eggs, and as much warm Milk as you see convenient. Mix all well together: An Hour and Half will bake it. This Cake is good to eat with Butter for Breakfast.

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A French Cake to eat hot.

TAKE a Dozen of Eggs, and a Quart of Cream, with as much Flour as will make it into a thick Batter; put to it a Pound of melted Butter, Half a Pint of Sack, and one Nutmeg grated; mix it well, and let it stand three or four Hours; then bake it in a quick Oven, and when you take it out slit it in two, and pour a Pound of Butter on it, melted with Rose-water, cover it with the other Half, and serve it up hot.

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Portugal Cakes.

HAVING got a Pound and a Quarter of fine Flour, well dry'd, break a Pound of Butter into it, then rub it, and add a Pound of Loaf-sugar beaten and sifted, a Nutmeg

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meg grated, four perfum'd Plumbs, or some Ambergrease ; mix these well together, and beat seven Eggs, but four Whites, with three Spoonfuls of Orange-flower-water ; mix these together, and beat them up an Hour. Butter your little Pans, and just as they are going into the Oven, fill them Half full, sift some fine Sugar over them ; little more than a Quarter of an Hour will bake them. You may put a Handful of Currants into some of them ; take them out of the Pans as soon as they are drawn. Preserve them dry, and they will keep three Months.

4

Another Way.

PUT a Pound of fine Sugar, a Pound of fresh Butter, five Eggs, and a little Mace beat, into a broad Pan ; beat it up with your Hands till it is very light, and looks curdling ; then put thereto a Pound of Flour, Half a Pound of Currants very dry, beat them together, fill your Heart-pans, and bake them in a slack Oven.

You may make Seed Cakes the same Way, only put Caraway-seeds instead of Currants.

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To make Gingerbread.

TAKE a Pound and a Half of Treacle, two Eggs beaten, Half a Pound of brown Sugar, one Ounce of Ginger beaten, and sifted, of Cloves, Mace, and Nutmeg, all together, Half an Ounce, beaten very fine, Coriander-seeds, and Caraway-seeds, of each Half an Ounce, two Pounds of Butter melted ; mix all these together, with as much Flour as will knead it into a pretty stiff Paste, then roll it out, and cut it into what Form you please : Bake it in a quick Oven on Tin-plates : A little Time will bake it. Of some of this Paste you may likewise make Drops.

4

Another Way.

HAVING Half a Pound of Almonds, blanch and beat them till they have done shining ; beat them with a Spoonful or two of Orange-flower-water, put in Half an Ounce of beaten Ginger, and a Quarter of an Ounce of cinnamon powdered ; work it to a Paste with double-refined Sugar beaten and sifted ; then roll it out, and lay it on Papers to dry in an Oven after Pies are drawn.

Dutch Gingerbread.

MIX with four Pounds of Flour, two Ounces of beaten Ginger; then rub in it a Quarter of a Pound of Butter, and add to it two Ounces of Carraway-seeds, two Ounces of Orange-peel dried and rubbed to Powder, a few Coriander-seeds bruised, two Eggs, then mix all up in a stiff Paste, with two Pounds and a Quarter of Treacle; beat it very well with a Rolling-pin, and make it up into thirty Cakes; put in candied Citron; prick them with a Fork; butter Papers three double, one White, two Brown; wash them over with the White of an Egg; put them into an Oven, not too hot, for three Quarters of an Hour.

To make Gingerbread the Shrewsbury Way.

TAKE Half a Peck of Flour well dried, five Pounds of Treacle, Half a Pound of Butter, Half a Pound of candied Orange and Lemon-peel shred small, and strewed into the Flour, two Ounces of beaten Ginger, an Ounce of Carraway and Coriander-seeds, boil the Treacle and Butter together, and pour it into the Flour, mix it all together, and bake it on Tin-plates in what Forms you please.

Poor Knights of Windsor.

TAKE a *French Roll* and cut it into Slices, soak them in Sack, then dip them in Yolks of Eggs, and fry them; serve them up with Butter, Sack, and Sugar.

Sugar Cakes.

TAKE a Pound of Sugar beaten fine, and sifted, mingle it with three Quarts of Flour, break into them cold, a Pound and Quarter of Butter washed in Rose-water, then beat the Yolks of four Eggs, with twelve Spoonfuls of Cream, one or two Spoonfuls of Rose-water, then strain the Eggs into the Flour, and knead it into a Paste. Roll it out thin, and cut out your Cakes of what Size you think proper, then bake them upon Plates, or buttered Papers, in a gentle Oven.

Whetstone Cakes.

TAKE Half a Pound of fine Flour, and Half a Pound of Loaf-sugar beat and sifted, a Spoonful of Carraway seeds dried, the Yolk of an Egg, the Whites of three, a little Rose-water, with Ambergrease dissolved in it; mix it together, and roll it out as thin as a Wafer; cut them with
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lafs; lay them on floured Paper, and bake them in a slow Oven.



Almond Cakes.

TAKE a Pound of Almonds, blanch and beat them exceeding fine, with a little Rose or Orange-flower-water; then beat three Eggs, but two Whites, and put to them a Pound of Sugar sifted, and then put in your Almonds, and beat all together very well; put Sheets of white Paper, and lay the Cakes in what Form you please, and bake them in a quick Oven; you may perfume them if you like it.



Marlborough Cakes.

TAKE eight Eggs, Yolks and Whites, beat and strain them; then put to them a Pound of Sugar beaten and sifted; beat it three Quarters of an Hour together; put in three Quarters of a Pound of Flour well dried, and two Ounces of Carraway feeds; beat it all well together, and bake in a quick Oven in broad Tin-pans.

✦ *To make Buns.*

YOU must take two Pounds of fine Flour, a Pint of Ale-yeast, put a little Sack in the Yeast, and three Eggs beaten, knead all these together with a little warm Milk, a little Nutmeg, and a little Salt; then lay it before the Fire till it rises very light, then knead in a Pound of fresh Butter, and a Pound of rough Carraway Comfits, and bake them in a quick Oven, on floured Papers, in what Shape you please.



To make Wigs.

YOU must take two Pounds of Flour, and a Quarter of a Pound of Butter, as much Sugar, a Nutmeg grated, a few Cloves, Mace, a Quarter of an Ounce of Carraway-seeds, Cream, and Yeast, as much as will make it up into a light Paste; make them up, and set them by the Fire to rise till the Oven be ready; they will quickly be baked.



To make little Hollow Biscuits.

AFTER having beat six Eggs very well with a Spoonful of Rose-water, then put in a Pound and two Ounces of Loaf-sugar beaten and sifted; stir it together till it is well mixed in the Eggs; then put in as much Flour as will make it thick enough to lay out in Drops upon Sheets of white Paper; stir it well together, till you are ready to drop on

your Paper; then beat a little very fine Sugar, and put it in a lawn Sieve, and sift some on them just as they are going into the Oven; so bake them; the Oven must not be too hot, and as soon as they are baked, whilst they are hot, pull of the Papers from them, and put them in a Sieve, and set them in the Oven to dry; keep them in Boxes with Papers between.



To make light Biscuits.

TAKE sixteen Eggs, put out four of the Whites, and the Cocks Treads, beat them pretty well, then put a Pound and a Half of the best Sugar, then beat your Eggs and Sugar together, till your Oven be hot enough for Rolls, then stir in fourteen Ounces of fine Flour dried and sifted, two Ounces of Coriander-seeds wash'd in Vinegar, and dried again before the Fire, and bruised a little, butter your Tin-pans, and put about a Spoonful in a Pan, and when they are bak'd, boil some double-refined Sugar in Rose-water, and wash them with a Feather, and put them into the Oven again to dry.



To make common Biscuits.

SLIP the Whites and Yolks of six or eight Eggs into a Basin, or Pan, beat them well with some Sack, and a little Rose-water; then adding a Pound of Powder-sugar, with as much Flour, and Half an Ounce of Coriander-seeds, mingle all together, and dress your Paste in Paper Cases, or Tin Moulds, in any Form at Pleasure: Afterwards, the Biscuits being iced and dusted with fine Sugar, and put into an Handkerchief, are to be set in an Oven moderately heated, till they rise, and come to a good Colour. When they are baked, take them up with the Point of a Knife, and let them be thoroughly dried in the Stove.



To make Biscuits of Fruit.

TAKE the Pulp of any Fruit, and put to it the same Weight of fine sifted Sugar, beat it with a Spoon two Hours, then put them into Coffins of Paper, and set them into a Stove, next Day turn them, and in two or three Days they will be dry enough to put up in Boxes.



Biscuit Drops.

LET one Pound of Sugar, four Yolks of Eggs, two Whites, and a little Canary Wine, be beaten well together. When the Oven is ready, add one Pound of Flour with a few Seeds, and let all be likewise well incorporated together.

gether : That done, butter the Paper, and lay your Drops in Order on it; ice them with fine Sugar, and set them in a gentle Oven.

Savoy, or French Biscuits.

HAVING provided a Pair of Scales, you are to put three or four new-laid Eggs into one of them, as also some baked Flour into the other, so as there may be an equal Weight of both : In the mean Time, set by some Powder-sugar, of the same Weight as the Eggs with the Whites ; of which a very strong Froth is to be made, by whipping them well with a Whisk : Add thereto at first some candied Lemon-peel grated or powdered, and then the Flour that was weighed before : All being thus mingled together, put in the Sugar, and after having beaten the whole Mass again for a while, slip in the Yolks, so as the Paste may be well tempered : That done, shape your Biscuits upon Paper, with a Spoon, of a round or oval Figure, and ice them neatly with Powder-sugar : Afterwards, let the Biscuits be baked in a Campaign Oven, that is not over heated, giving them a fine Colour on the Top. When they are done enough, cut them off from the Paper with a very thin Knife, and lay them in Boxes for Use.

Lisbon Biscuits.

LET the Whites of three or four Eggs be beaten a little with the Yolks, and add thereto as much Powder-sugar as you can take up between your Fingers, at four or five Times, with four or five Spoonfuls of baked Flour, and some Lemon-peel. When these are well embodied together, turn your Paste upon a Sheet of Paper strewed with Sugar ; strew the Paste likewise on the Top with the same Sugar, and set it in an Oven moderately heated. As soon as the Biscuits are baked, they must be cut all at once, with the Paper underneath, according to the Size and Figure you would have them to be of, and then the Paper may be gently pared off with a Penknife.

Chocolate Biscuits.

WE scrape a little Chocolate upon the White of an Egg, to give it a Tincture ; then work it up with Powder-sugar, and the rest of the Ingredients, to a pliable Paste : Then dress your Biscuits upon Sheets of Paper, and set them in the Campaign Oven, to be baked with a gentle Fire, both on the Top and underneath.

Orange and Lemon Biscuits.

AN experienced Confectioner may readily make up the Sorts of Biscuits after the same Manner, only using little grated Orange, or Lemon-peel, with some Marmalade instead of the Chocolate. Other Biscuits of the same Nature may likewise be prepared with Orange or Jessamin Flowers, beating them well before they are mingled with the other Ingredients.

Naples Biscuits.

TAKE a Pound of fine Flour, eight Eggs, a Pound of double-refined Loaf-sugar, and two Spoonfuls of Damask Rose-water, and an Ounce of Carraway-seeds well beaten; let these be mixt well together, and made into a Thickness with Water; then put them into Tin-pans; let them be baked in a gentle Oven, glazing them over with Water in which Sugar has been dissolved.

To make the Crimson Biscuit of Red Beet Roots.

TAKE the Roots of Red Beets, boil them tender, clean them, and beat them in a Mortar, with as much Sugar finely sifted, some Butter, the Yolks of hard Eggs, a little Flour, some Spice finely beaten, and some Orange-flower water, and a little Lemon juice. When they are well mixt and reduced to Paste, make them into Cakes, and dry them in an Oven.

Biscotins.

GET four Spoonfuls of Powder-sugar, one of any Kind of Marmalade, as of Apricots, Quinces, Oranges, Currants, &c. and three Whites of Eggs; to these add a convenient Quantity of fine Flour, all which must be well tempered together till the Paste becomes very pliable: Then proceed to make your Biscotins of various Figures, viz. long, others round; others in Form of Cyphers, Love-knots, and other Devices: They are to be baked with a moderate Fire, and taken out of the Oven as soon as they appear of somewhat brown-russet Colour: When they are drawn, they must be forthwith cleared from the Paper, which may be easily done, by wetting the Sheets on the Back-side with Water.

To make the thin Dutch Biscuits.

GET five Pounds of Flour, and two Ounces of Carraway-seeds, Half a Pound of Sugar, and something more than a Pint of Milk; warm the Milk, and put into it three Quarters of a Pound of Butter; then make a Hole in the Middle of your Flour, and put in a full Pint of good Ale-yeast, then pour in the Butter and Milk, and make these into a Paste, and let it stand a Quarter of an Hour by the Fire to rise, then mould it, and roll it into Cakes pretty thin; prick them all over pretty much, or they will blister; so bake them a Quarter of an Hour.

To make Macaroons.

HAVING provided a Pound of Almonds, let them be scalded, blanched, and thrown into Water; Then they must be drain'd, wiped, and pounded in a Mortar, moistening them with Orange-flower-water, or the White of an Egg, lest they should turn to Oil. Afterwards, taking an equal Quantity of Powder-sugar, with three or four other Whites of Eggs, and a little Musk, beat all well together, and dress your Macaroons upon Paper, with a Spoon, that they may be baked with a gentle Fire.

To make French Bread.

GET Half a Peck of fine Flour, put to it six Yolks of Eggs, and four Whites, a little Salt, a Pint of good Ale-yeast, and as much new Milk, made a little warm, as will make it a thin light Paste, stir it about with your Hand, but by no Means knead it; then have ready six Wooden Quart-dishes, and fill them with Dough; let them stand a Quarter of an Hour to heave, and then turn them out in the Oven, and when they are baked, rasp them; the Oven must be quick.

Another Way.

TAKE three Quarts of Water, and one of Milk, in Winter, scalding hot; in Summer, a little more than Milk warm; season it well with Salt, then take a Pint and a Half of good Ale-yeast, not bitter, lay it in a Gallon of Water the Night before, pour it off the Water, stir in your Yeast into the Milk and Water, then with your Hand break in a little more than a Quarter of a Pound of Butter, work it well till it is dissolved, then beat up two Eggs in a Bason,

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and stir them in, have about a Peck and a Half of Flour, mix it with your Liquor; in Winter make your Dough pretty stiff, in Summer more slack; so that you may use a little more or less of Flour, according to the Stiffness of your Dough; mix it well, but the less you work it the better, make it into Rolls, and have a very quick Oven, but not to burn. When they have lain about a Quarter of an Hour, turn them on the other Side, let them lie about a Quarter longer, take them out, and chip all your *French Bread* with a Knife, which is better than rasping it, and makes it look spungy, and of a fine Yellow, whereas the Rasping takes off all that fine Colour, and makes it look too smooth. You must stir your Liquor into the Flour as you do for a Pye-crust. After your Dough is made, cover it with a Cloth, and let it lye to rise while the Oven is heating.

Little Crown Cakes.

TAKE a Pound of Flour, and a Pound of Butter, rub the Butter into the Flour, two Spoonfuls of Yeast, and two Eggs, make it up into a Paste; stick white Paper, roll your Paste out the Thickness of a Crown, cut them out with the Top of a Tin Canister, sift fine Sugar over them, and lay them on the slick'd Paper; bake them after Tarts an Hour.

White Cake.

TAKE three Quarters of a Peck of the finest Flour, a Pound and Half of Butter, a Pint of thick Cream, Half a Pint of Ale-yeast, Half a Quarter of a Pint of Rose-water and Sack together, a Quarter of an Ounce of Mace, nine Eggs, abating four Whites, beat them well, with five Ounces of double-refined Sugar; mix the Sugar and Spice, and a very little Salt with your dry Flour, and keep out Half a Pint of the Flour to strew over the Cake; when it is almost mixed, melt the Butter in the Cream; when it is a little cool, strain the Eggs, Yeast, &c. Make a Hole in the Midst of the Flour, and pour all the Wetting in, stirring it round with your Hand all one Way, till all is well mixed; strew on the Flour that was saved out, and set it before the Fire to rise, covered over with a Cloth; let it stand so a Quarter of an Hour: You must have in Readiness three Pounds and a Half of Currants, washed and picked, and well dried in a Cloth, mingle them in the Paste without kneading; put it in a Tin Hoop; set it in a quick Oven; or it will not rise; it must stand an Hour and Half in the Oven.

Banbury

Banbury Cakes.

GET Half a Peck of fine Flour, three Pounds of Currants, a Pound of Butter, a Quarter of a Pound of Sugar, a Quarter of an Ounce of Cloves and Mace, three Quarters of a Pint of Ale-yeast, and a little Rose-water; boil as much Milk as will serve to knead it; and when it is almost cold, put in as much Canary as will thicken it; then work it all together at the Fire, pulling it to Pieces two or three Times before you make it up.

Nun's Cake.

HAVING got four Pounds of the finest Flour, and three Pounds of double-refined Sugar, beaten and sifted; mix them together, and dry them by the Fire till you prepare your other Materials. Take four Pounds of Butter, beat it in your Hands till it is very soft, like Cream; then beat thirty-five Eggs, leave out the Whites of sixteen, and strain out the Treddles of the rest; then beat them and the Butter together till all appears like Butter; put in four or five Spoonfuls of Rose or Orange-flower-water, and beat it again; then take your Flour and Sugar, with six Ounces of Carraway-seeds, and strew it in by Degrees, beating it up all the Time for two Hours together: You may put in as much Tincture of Cinnamon, or Ambergrease, as you please; butter your Hoop, and let it stand three Hours in a moderate Oven.

To make Curd-Cakes.

HAVING got a Pint of Curds, four Eggs, leaving two of the Whites out, add Sugar, and grated Nutmeg, with Flour: Mix them together, and drop them like Fritters in a Frying-pan, in which Butter is hot.

Paste to fry.

FIRST get grated Bread and Curds, and then two Whites of Eggs, and make it almost as thick as Paste; wet it with a little Cream, and make it into what Fashion you please; fry them in Butter as you do Puddings; take for Sauce, Butter, Sugar, Rose-water, and Sack, well beaten together; pour it upon it, so serve it.

Wafers.

LET your Flour be well dry'd, and make it into a thick Batter with Cream, put in Mace beaten very fine, a little Sugar to your Taste; butter your Irons, and let them be hot, then put in a Tea-spoonful of the Butter; so bake them with Care, and roll them off the Iron on a small Stick.

The right Dutch Wafers.

GET four Eggs, and beat them very well, then take a good Spoonful of fine Sugar, one Nutmeg grated, a Pint of Cream, and a Pound of Flour, a Pound of Butter melted, two or three Spoonfuls of Rose-water, and two good Spoonfuls of Yeast; mix all well together, and bake them in your Wafer-tongs on the Fire. For the Sauce take grated Cinnamon, Sack, and melted Butter, sweetned to your Taste.

To make Muffins and Oat-Cakes.

TO a Bushel of *Hertfordshire* Flour take a Pint and a Half of Ale-yeast; let the Yeast lie in Water all Night, the next Day pour off the Water clear, make two Gallons of Water just milk-warm, not to scald your Yeast, and two Ounces of Salt; mix your Water, Yeast, and Salt, well together, for about a Quarter of an Hour; then strain it, and mix up your Dough as light as possible, and let it lie in your Trough an Hour to rise, then with your Hand roll it, and pull it into little Pieces about as big as a large Walnut, roll them with your Hand like a Ball, lay them on your Table, and as fast as you do them, lay a Piece of Flannel over them, and be sure to keep your Dough covered with Flannel; when you have rolled out all your Dough begin to bake the first, and by that Time they will be spread out in the right Form; lay them on your Iron, as one Side begins to change Colour, turn the other, and take great Care they don't burn, or be too much discoloured, but that you will be a Judge of in two or three Makings. Take care the Middle of the Iron is not too hot, as it will be; but then you may put a Brickbat or two in the Middle of the Fire to slacken the Heat.

Muffins are made the same Way; only remember, when you pull them to Pieces, roll them in a good deal of Flour; roll them thin with a Rolling-pin; cover them with Flannel, and they will rise to sufficient Thickness; keep these likewise of a pale Colour. The Manner of toasting them (for eating) is sufficiently known; only take this Caution, not to cut them with

with a Knife (it making them extremely heavy) but pull them apart, and put in as much Butter as you intend, then clap them together again, and set it by the Fire, and when you think the Butter is melted, turn it, that both Sides may be buttered alike, but don't touch them with a Knife.—If the above Quantity of Flour should prove too little for your Water, &c. a little more may be added.

To make Buttered Loaves.

BEAT up the Yolks of a Dozen Eggs with Half the Whites, and a Quarter of a Pint of Yeast, strain them into a high Paste with Flour, lay it in a warm Cloth for a Quarter of an Hour, then make it up into little Loaves, and bake them; melt a Pound and an Half of Butter, with a Gill of White Wine, and Half a Pound of Sugar, and pour over them when they come out of the Oven.

Another Way.

TAKE eleven Yolks of Eggs beat well, five Spoonfuls of Cream, one of Ale-yeast; stir all these with Flour till it comes to a little Paste, not too stiff; work it well, cover it with a Cloth; lay it before the Fire to rise a Quarter of an Hour; when it is well risen make it into a Roll, and cut it in five Pieces, and make them into Loaves, and flat them down a little, or they will rise too much; put them into an Oven as hot as for Bread; and when they are taken out of the Oven, have at least a Pound of Butter beaten with Rose-water, and Sugar to your Taste; cut all the Loaves open at the Top, and pour the Butter into them, and serve them hot.

Cheese Loaves.

TAKE the Curds of three Quarts of Milk, and as much grated Bread as Curd, the Yolks of twelve Eggs, six Whites, some Cream, a little Flour, beaten Spice, a little Salt, and a little Sack; when you have made it into a Paste, with a little Flour, roll some of it thin to fry, and serve them with beaten Spice, and Sugar strewed over; make the rest into a Loaf, and bake; then cut a Hole in the Top, and pour into it some melted Butter, Cream, and Sugar.

You may butter some Cups, and put into them the Curd, before you mix it with Flour, and bake them, but not too much; then turn them out, and cut a little Hole on the Tops, and put Butter in them; set them in the Oven to rise, and colour them.

Brown French Loaves.

TAKE a Peck of coarse Flour, and as much of the Raspings of Bread, beaten and sifted, as will make it look brown; then wet it with a Pint of good Yeast, and as much warm Milk and Water as will wet it pretty stiff; mix it well, and set it before the Fire to rise; make it into Loaves, and bake it in a quick Oven.

Almond Puffs.

BLANCH two Ounces of Almonds, then take their Weight in double-refined Sugar, finely sifted, beat them together well, with a Pint of Orange-flower-water; then whip the Whites of three Eggs, and put to them, and add as much sifted Sugar as will make it into a Paste; then make it into Cakes, and bake them in a cool Oven.

Pudding Puffs.

TAKE Half a Pint of Cream, three well-beat Eggs, three Spoonfuls of Flour, a little Nutmeg, two Spoonfuls of Rose-water, with Sugar to your Taste; mix all well together, and fill *China* Cups half full with the Ingredients, first buttering the Cups, and bake them ten Minutes in a slow Oven; when they are done, turn them out on a *China* Dish, and serve with grated Loaf-sugar over them.

Lemon Puffs.

TAKE a Pound of double-refined Sugar finely sifted, and the Juice of two Lemons, beat together, with the Whites of three Eggs, first beat to a high Froth as white as Snow; then add the Rinds of two clear Lemons, finely grated; beat it till all is well mix'd; sift on your Papers Sugar, and drop on the Puffs in small Drops; you may add any Perfume you like; but they are very good without.

Orange Loaves.

CUT a Hole in the Top of *Seville* Oranges, and take out all the Meat, and as much of the White as you can without breaking the Rinds, then shift them in different boiling Waters till all the Bitterness be gone, and they are quite tender, then wipe them dry, and take a Pound of Loaf-sugar, (or in Proportion to your Oranges) and boil it in a Quart of Water, and skim it clean; put your Oranges in it, and let them boil a little, and stand in the Syrup a whole Day; then take

take the Yolks of Eggs well beaten, and some *Naple* Biscuits, some Cream, grated Bread, Orange-peel grated, some Butter, and a little Sack, all in Proportion to the Number of Oranges; mix all these together, and sweeten them to your Taste; thicken it over the Fire, and fill your Oranges with it, and bake them, and for Sauce use Butter, Sack, and Sugar.

Loaf-Royal.

TAKE a *French* Roll and rasp it clean, then cut off the Bottom Crust, and lay it in a Pan with the Bottom upwards, then boil a Pint of Cream, and put to it the Yolks of two Eggs, with a little Cinnamon, and Orange-flower-water, and Sugar; and after it is almost cold, pour it upon the Roll, and let it stand all Night; then make a very good Custard of Cream and Eggs, and a little Sack and Orange-flower-water and Sugar, and put the Roll into a Dish, with some good Paste about the Rim, and pour in the Custard; and if you please, you may lay little Lumps of Marrow in the Custard, and stick long Slips of Citron and Orange-peel in the Loaf, then send it to the Oven, where a little Time will do it.

N. B. The Pint of Cream is only designed to soak the Roll in all Night, and is then thrown away.

To make a Gooseberry Fool.

PICK a Quart of Gooseberries, scald them in a Quart of Water till they are tender, mash them in the Water, and boil them with three Pounds of fine Sugar till it be pretty thick; put to it a Pint and Half of Cream, and the Yolks of eight Eggs: Stir these well together over a slow Fire; when it is enough, pour it into a deep Dish, and eat it cold.

To make Strawberry and Raspberry Fool.

TAKE a Pint of Strawberries, or Raspberries, squeeze and strain the Juice, with a Spoonful of Orange-water, put to the Juice six Ounces of fine Sugar, and boil over the Fire; then take a Pint of Cream and boil it; mix them together, and heat them over the Fire, but not to boil, if it do it will curdle; stir it till it be cold, put it into your Bason, and keep it for Use.

A Sack

A Sack-Poffet without Eggs.

TAKE a Quart of Cream, or new Milk, and grate three *Naples* Biscuits in it, and let them boil in the Cream; grate some Nutmeg in it, and sweeten it to your Taste; let it stand a little to cool, and then put Half a Pint of Sack a little warm in your *Bason*, and pour your Cream to it, holding it up high in the pouring; let it stand a little, and serve it.

A Sack-Poffet without Cream or Eggs.

TAKE Half a Pound of *Jordan* Almonds, lay them all Night in Water, blanch and beat them in a Stone Mortar very fine, with a Pint of Orange-flower-water, or a Quart of Water, and Half a Pound of Sugar, the Crumb of a Two-penny Loaf grated, so let it boil till it is thick, continually stirring it; then warm Half a Pint of Sack and put to it; stir it well together, and put a little Nutmeg and Cinnamon in it.

King William's Poffet.

TAKE a Quart of Cream, and mix it with a Pint of Ale, then beat the Yolks of ten Eggs, and the Whites of four; when they are well beaten, put them to the Cream and Ale; sweeten it to your Taste, and slice some Nutmeg in it; set it over the Fire, and keep it stirring all the while; and when it is thick, and before it boils, take it off, and pour it into the *Bason* you serve it in to the Table.

The Pope's Poffet.

BLANCH and beat three Quarters of a Pound of Almonds so fine, that they will spread between your Fingers like Butter; put in Water as you beat them, to keep them from oiling; then take a Pint of Sack, or Sherry, and sweeten it very well with double-refined Sugar; make it boiling hot, and at the same Time put Half a Pint of Water to your Almonds, and make them boil; then take both off the Fire, and mix them very well together with a Spoon; serve it in a *China* *Bason*.

Another.

BOIL three Pints of Cream, with some Nutmeg; sweeten a Pint of Wine in a *Bason*, set it over some Embers to warm a little; pour your Cream to it, stir it, and let it stand simmering over the Fire for an Hour and a Half.

Another.

Another.

TAKE two Quarts of Cream, and grate into it Half a Nutmeg, boil it a little while; in the mean Time put Half a Dozen Spoonfuls of Sack into a Bason, with fourteen or sixteen Spoonfuls of Ale, sweeten them with Sugar, set it over the Fire a little; then take it off, and set it by till it is almost cold; then put it into the Bason, stir it a little, and let it simmer over the Fire for an Hour, or longer.

Another.

BOIL a Quart of Cream, put in a Nutmeg quartered, and a Quarter of an Ounce of Cinnamon; let it boil till it tastes of the Spice, and keep it always stirring, that it may not burn to; beat the Yolks of eight Eggs up with a little cold Cream, and put them into the hot Cream over the Fire, and keep it stirring till it begins to boil; then take it off, and stir it till it is indifferent cold; then sweeten it with Sugar to your Palate; then take a Quarter of a Pint of Sack, or better, and make it ready to boil; put some Sugar to it; then pour it into a Bason, and pour the Cream to it, holding it as high as you can to make it froth, which is the Grace of the Posset.

Another.

BOIL a Quart of Cream with whole Spice, and Half a Dozen Eggs, sweeten it with Sugar to your Palate; then put in Canary to your Taste; then set it on the Fire again, let it stand a little, raise it up gently from the Bottom of the Sauce-pan with a Ladle, and stir it till it is thick enough; then lade it gently into a Bason, and eat it.

Another Way, without Milk or Cream.

BEAT a Dozen of Eggs, Yolks and Whites, straining out the Treddles; in the mean Time boil a Pint of Sack, with Half a Pound of Sugar, skim it well, put in a little Nutmeg: Then take the Sack off the Fire, put into the Eggs some Ale, mingle them well together over the Fire, keeping it stirring till it is thick, then serve it up.

To make an Oatmeal Sack-Posset.

TAKE a Pint of Milk, and mix in it two Spoonfuls of Flour of Oatmeal, and one of Sugar; put in a Blade of Mace, and let it boil till the Rawness of the Oatmeal is gone

gone off; in the mean Time have in Readiness three Spoonfuls of Sack, and three of Ale, and two of Sugar; set them over the Fire till scalding hot, then put them to your Milk; give one Stir, and let it stand on the Fire a Minute or two, and pour it in your Bason; cover your Bason with a Pye-plate, and let it stand a little to settle.

A Cold Posset.

TAKE a Quart of Cream, and a Pint of White Wine, with the Juice of Half a Lemon, and the Peel chipp'd into it; sweeten both your Cream and Wine, then put your Wine into a Glass, and let one stand as high as he can, and pour the Cream to the Wine, another stirring it all the while, that it may be well mingled; then take off all your Froth, and let it stand twenty-four Hours; if the Weather be cold, in luke-warm Water, if hot, in cold Water.

Another.

TAKE nine Spoonfuls of White Wine, two of Verjuice, two of Orange-flower-water, six of Spring-water, the Juice of two Lemons, as much Sugar as will make it very sweet, then pour into it one Quart of Cream from some high Place, and let it stand at least two Hours before you eat it.

C H A P. V.

Of PICKLING.

Rules to be observed in Pickling.

ALWAYS use Stone Jars for all Sorts of Pickles that require hot Pickle to them. The first Charge is the least; for these not only last longer, but keep the Pickle better; for Vinegar and Salt will penetrate through all earthen Vessels; Stone and Glass is the only Thing to keep Pickles in. Be sure never to put your Hands in to take Pickles out; it will soon spoil them. The best Way is, to every Pot tie a Wooden Spoon, full of little Holes, to take the Pickles out with. Let your Brass Pans, for green Pickles, be exceeding bright and clean, and your Pans, for white Pickles, be well tinn'd, and clean, otherwise your Pickles will have no Colour; use

use the very best and strongest White Wine Vinegar ; likewise be very exact in watching when your Pickles begin to boil, and change Colour, so that you may take them off the Fire immediately, otherwise they will lose their Colour, and grow soft in keeping. Cover your Pickling Jars with a wet Bladder, and Leather.

To pickle Walnuts.

AT *Midsummer* get some Walnuts, when a Pin will pass through them, and put them into a deep Pot, and cover them over with ordinary Vinegar ; change them into fresh Vinegar once in fourteen Days till six Weeks are past ; then take two Gallons of the best Vinegar, and put into it Coriander-seeds, Carraway-seeds, Dill-seeds, of each one Ounce, grossly bruised, Ginger sliced, three Ounces, whole Mace, one Ounce, Nutmeg bruised, two Ounces, give all a Boil or two over the Fire, and have your Nuts ready in a Pot, and pour the Liquor boiling hot over them, so do for four Times, and they will keep three Years good : 'Tis much better than laying your Nuts in Salt and Water.

Another Way.

GET some Walnuts at the Time before-mentioned, put them in a deep Pot, and cover them over with ordinary Vinegar, taking care to keep them under the Pickle, or they will lose their Colour ; change them into fresh Vinegar once in fourteen Days, so do four Times ; then take of the best Vinegar as much as will cover them, and put into it an Ounce of Dill-seeds grossly bruised, Ginger sliced, three Ounces, whole Mace, one Ounce, Nutmegs quartered, two Ounces, whole Pepper, two Ounces, give all a Boil or two over the Fire, then put your Nuts into a Pan, and pour your Pickle boiling hot over them ; cover them close till it is cold, to keep in the Steam ; then have Gallipots ready, and place your Nuts in them till your Pots are full ; put in the Middle of each Pot an Onion stuck full of Cloves, and strew over the Tops of the Pots Mustard-seed finely beaten, a Spoonful, or more, or less, according to the Bigness of your Pot ; then put your Spice on, and lay Vine-leaves, and pour on the Liquor, and lay a Slate on the Top to keep them under the Liquor. Be careful not to touch them with your Fingers, lest they turn black, but take them out with a Wooden Spoon ; put a Handful of Salt in with the Spice. Tie down the Pots with a Bladder and Leather. A Spoonful of this Liquor will relish Sauce for Fish, Fowl, or Fricassey.

Another

Another Way.

WE take Nuts fit to preserve, prick them full of Holes, and cut the Slit in the Crease half through. Put them as you do them into Brine; let them lie three Weeks, changing the Brine every four Days, take them out with a Cloth, wipe them dry, put them in a Pot with a good deal of bruised Mustard-seed, then have your Pickle ready, which must be Wine Vinegar, as much as will cover them; put in Cloves, Mace, Ginger, Pepper, Salt, a large Onion stuck with Cloves, and pour your Liquor boiling hot upon them, and keep them close tied for a Fortnight: Boil the Pickle again, so do them three Times; put Oil on the Top.

Another Way.

TAKE Walnuts before their Shells are grown hard; put them into scalding hot Water, let them lie in it for a Week; then put them into fresh scalding Water, and boil them for a Quarter of an Hour; then wipe them dry, and put them into as much White Wine Vinegar as will cover them two Inches; put in Shalots, or Onions, Mustard-seed bruised, Pepper, Ginger, Cloves, Mace, and a Nutmeg cut into six or eight Pieces, all according to the Quantity of the Walnuts you pickle: Let all steep in the cold Pickle for nine or ten Days; then pour the Pickle from them, boil it up, and let it stand till it is cold; then pour it on the Walnuts, and tie them close down with white Paper and Leather.

Another Way.

SCALD them in Water without Salt, then put them into Water and Salt for nine or ten Days, changing it every Day; then take them out and rub them with a coarse Cloth, and put them into a Jar; then boil as much White Wine Vinegar as will cover them, and put it hot on them, with a sliced Nutmeg, some Ginger, Pepper, Cloves, Mace, an Onion, and a little Mustard-seed; when cold, tie them close with a wet Bladder and Leather.

Another Way.

MAKE a Pickle of Salt and Water, strong enough to bear an Egg, boil it, and skim it well, and pour it over your Walnuts, let them stand twelve Days, changing the Pickle at the End of six Days, then pour them into a Colander, and dry them with a coarse Cloth, then get the
best

best White Wine Vinegar, with Cloves, Mace, Nutmeg slic'd, *Jamaica* Pepper-corns, slic'd Ginger; boil all together, and pour it scalding-hot upon your Walnuts, in the Jar you intend to keep them; you may add a Shalot, or a large Onion. To one hundred of Walnuts you must put six Spoonfuls of Mustard-seed; tie them close with a Bladder and Leather.

To pickle Walnuts green.

TAKE the largest and clearest you can get, pare them as thin as you can; have a Tub of Spring Water standing by you, and throw them in as you pare them. Put into the Water a Pound of Bay-salt, let them lie in that Water twenty-four Hours, take them out of the Water, then put them into a Stone Jar, and between every Layer of Walnuts lay a Layer of Vine-leaves at the Bottom and Top, and fill it up with cold Vinegar; let them stand all Night, then pour that Vinegar from them into a Bell-metal Sauce-pan, with a Pound of Bay-salt, and let it boil, then pour it hot on your Nuts, tie them over with a Woollen Cloth, and let them stand a Week; then pour that Pickle away, rub your Nuts clean with a Piece of Flannel, then put them again in your Jar, with Vine-leaves as before, and boil fresh Vinegar. To every Gallon of Vinegar put a Nutmeg sliced, four large Races of Ginger cut, a large Onion stuck with a Quarter of an Ounce of Cloves, a Quarter of an Ounce of whole black Pepper, the like of *Ordinal* Pepper; then pour your Vinegar boiling hot on your Walnuts, and cover them with a Woollen Cloth; let it stand three or four Days; so do two or three Times; when cold, put in Half a Pint of Mustard-seed, a large Stick of Horse-radish sliced; tie them down close with a wet Bladder, and then with a Leather. They will be fit to eat in a Fortnight.

To pickle Mushrooms.

YOU must take the Bottom-Mushrooms, wipe them clean with a Piece of Flannel, and throw them into half Milk and half Water; then set on your Stew-pan, with half Milk and Water, and when it boils put in your Mushrooms, and let them boil up thick for Half a Quarter of an Hour; then pour them into a Sieve, let them drain till they are cold, then make your Pickle of the best White Wine Vinegar; put in Mace, Long-Pepper, and a Race of Ginger, boil it, and when it is enough cut a Nutmeg into Quarters, and put in it; let it stand till it is cold, then put it to your Mushrooms, and pour

pour a little of the best Oil you can get to preserve them; tie your Glasses, or Gallipots, down with Leather.

Another Way.

WASH your Mushrooms with a Sponge, put them in Water as you do them; then put on Water and a little Salt, and when it boils put in your Mushrooms; when they boil up skim them clean, and put them into cold Water, and a little Salt; let them stand twenty-four Hours, then put the Water from them, and put them into White Wine Vinegar, and let them stand a Week; then take your Pickle from them, and boil it very well, put some whole Pepper, Cloves, Mace, and a little Allspice; when your Pickle is cold, put it to the Mushrooms, and keep them close stopp'd, or ty'd with a Bladder, to keep the Air from them, or else they will be apt to mother; if they do mother, you must boil your Pickle again: If you please you may make your Pickle half White Wine.

Another Way.

CUT off the Stalks, and peel the Buttons, and throw them into Water; then let them have one Boil in Salt and Water, then strain them through a coarse Sieve, and let them stand till they are cold; then take Vinegar, some Salt, Mace, Nutmeg sliced, a little Ginger, put your Mushrooms into it, and bottle them up close.

To pickle Samphire.

TAKE Samphire that is green, and has a sweet Smell, gathered in the Month of May, pick it well, lay it to soak in Water and Salt for two Days, afterwards put it into an earthen Pan, and pour to it as much White Wine Vinegar as will cover it close, and let it stand till it is green and crisp, but do not let it stand till it is soft and tender; then put it into the Pan again, and tie it down close for Use.

Or thus.

PICK the Branches of Samphire from the dead Leaves, and lay into a small Barrel; then pour upon it a Brine of white Salt, well skimm'd; when it is cold, put it into the Barrel, cover it, and it will keep all the Year. When you use it, boil Water in a Pipkin, and put Samphire into it; then take it up, and put Vinegar to it.

To pickle French Beans.

GET *French Beans* when they are very young, top and tail them; put them into the best White Wine Vinegar, with Salt, and a little whole Pepper, a Race of Ginger, cut gross; let them lie in the cold Pickle nine Days; then boil your Pickle in a Brass Kettle, and put your Beans in, let them but just have a Boil; then take them off the Fire, stowe them down close, set them by; then put them on again; so do six Times, till they are as green as Grass; then put them into a Stone Jar; tie it down close with Leather, and they will keep all the Year. The same Way you may do Cucumbers, and Purslain-stalks: And if they change Colour, boil up the Pickle, and pour over them scalding hot.

Another Way.

PUT them a Month in Brine very strong, then drain them; and for Pickle, take the best White Wine Vinegar, a Handful of Salt, a quartered Nutmeg, whole Pepper, Cloves, Mace, and three Races of Ginger, boiled together, pour it to the Beans boiling hot, keep them down close two Days, and then green them over the Fire, in their Pickle, till scalding hot, and green; stowe them down close, and when cold, cover them with a wet Bladder and Leather.

Another Way.

CUT off the Stalks of young *French Beans* before they are ripe, then take good White Wine Vinegar, and boil it with Pepper, Ginger, and Salt, and season it to your Palate; let it stand till it is cold, then put the Beans in a Stone Jar, and pour in the Pickle, and cover them close for three Weeks; then take the Pickle and boil it, and put it to the Beans; if not green, boil it again; when boiling, pot and cover them close, and when they are cold they are fit for Use. If they should change Colour, let the Pickle be boiled again, and poured over them scalding hot.

To pickle Codlings.

GATHER Codlings green and near full grown, blanch them, that is, scald them in Water till the Skin will peel off; then prepare your Pickle of Vinegar and Bay-salt, about a large Spoonful of Salt to a Quart of Vinegar, three or four Cloves of Garlick or Shalot, a Quarter of an Ounce
of

of Ginger sliced, and as much whole Pepper ; boil this in a Brass Pan, with a Piece of Allum as big as a Horse-bean, for Half a Quarter of an Hour, and pour it hot upon your Codlings, covering the Mouth of your Jar with a Cloth, and let it stand by the Fire-side ; boil the Pickle again the Day following, and apply it as before, and repeat the same till your Codlings are as green as you desire ; and when they are quite cold, cork them close, and set them by in a dry Place. There is one Thing, however, that must be observed in all these Picklings, which is, That if the Pickles do not come to their fine green Colour presently, by boiling the Pickle often at first ; yet, by standing three or four Weeks, and then boiling the Pickle afresh, they will come to a good Colour, and then your Pickles will eat the firmer, and keep the longer, when they are not too soon brought to the Colour.

To pickle Codlings like Mangoe.

PREPARE a Brine of Salt and Water, strong enough to bear an Egg, into which put Half an Hundred of the largest Codlings you can get ; they must be full grown, but not full ripe ; let them lie in this Brine nine or ten Days ; shifting the Pickle every other Day ; then dry them, and very carefully scoop out the Core ; take out the Stalk so whole as that it may fit in again ; and you may leave the Eye in, if you don't put your Scoop quite through ; fill it, in the Room of the Core, with Ginger sliced thin, and cut short, a Clove of Garlick or Shalot, which you like, whole Mustard-seed and Allspice, as much as it will hold ; put in the Piece, and tie it up tight. Make your Pickle of as much White Wine Vinegar as will cover them, with sliced Ginger, Cloves of Garlick, or Shalot, which you may add or leave out as is agreeable, and whole Mustard-seed ; pour this Pickle boiling hot upon them every other Day, for a Fortnight or three Weeks. They will keep a long Time, if close stopt.

And this is as good a Way as any for a middling large Cucumber ; only don't cut them to put the Garlick and Mustard-seed in ; for they keep much longer, and eat much crisper, if you let them be whole. But neither Cucumbers, Peaches, nor Melons, are comparable to Codlings, for imitating the right Mangoe.

To pickle Cauliflowers,

CUT the whitest and closest Cauliflowers, before they are brown, the Length of your Finger from the Stalks, and boil them very little in a Cloth in Milk and Water, not till

till they are tender; then take them out, and let them be cold: For the Pickle take the best White Wine Vinegar, Cloves, Mace, a Nutmeg quartered, a little whole Pepper, and a Bay-leaf, so let them boil; and when cold, then put in your Cauliflowers. In three or four Days they will be fit for Use. You may pickle white Cabbage-stalks and young Turnips the same Way, observing to pare the Turnips pretty thick, and cut them the Bigness of Mushrooms.

To pickle Cauliflowers red.

BREAK the Cauliflowers in Pieces the Bigness of a Mushroom, but leave on a short Stalk with the Head; take some White Wine Vinegar, to a Quart put six Penny-worth of Cochineal beat well, also a little *Jamaica* and whole Pepper, a little Salt, boil them in the Vinegar, and pour it hot over the Cauliflower, and let it stand two or three Days close covered; you may scald it once in three Days till it is red; when red, take it out of the Pickle, and wash the Cochineal off with the Pickle; then strain the Pickle, and put it to your Cauliflower again, and tie it down close with Leather and a Bladder; the longer it lies in the Pickle the redder it will be.

To pickle Cucumbers.

FIVE hundred Cucumbers being wiped clean, make a Brine of Water and Salt, strong enough to bear an Egg, put them into it, let them lie for twelve Hours; then take them out, wipe them dry; then in the Vessel you design to keep them, lay a Layer of Dill, some whole long Pepper, and a little Mace; then lay a Layer of Cucumbers, and so continue to do till you have laid them all in; boil two Gallons of Vinegar, pour it hot over the Cucumbers, cover them up close for two Days; then pour out the Vinegar, boil it again, skim it, and pour it again upon them; when you have done thus three or four Times, stop them close for Use.

Another Way.

LAY your Cucumbers in Salt and Water for nine Days, and every three Days pour the Salt and Water from them and put fresh, and when they have been thus brined for the Time, take them out, and dry them well; then take as much White Wine Vinegar as will cover them, with some Cloves and Mace, some Ginger sliced, *Jamaica* Pepper, and a little Dill seed; put the Vinegar and Spice over a quick Fire,

Fire, and when it is ready to boil, put in your Cucumbers, give them one Boil up as quick as you can, then pour them into your Jar, and cover them close. You must take care that you give them but one Boil up. Keep them warm a Day or two.

Another Way.

LET your Cucumbers be small and free from Spots, then make a Pickle of Salt and Water strong enough to bear an Egg, boil the Pickle and skim it well, pour it upon your Cucumbers, and stop them close for twenty-four Hours, then strain them out into a Colander, and dry them well with a Cloth, then take the best White Wine Vinegar, with Cloves, Mace, sliced Nutmeg, white Pepper-corns, and long Pepper, Races of Ginger, and boil them up together, and then put the Cucumbers in, with a few Vine-leaves and a little Salt; and as soon as they begin to turn Colour, put them into Jars, stow them down close; and when cold, put on your Bladders and Leather.

To pickle large Cucumbers whole.

RUB them very clean with a wet Cloth; then put them in strong Brine for seven or eight Days, changing it every other Day; after which, boil as much of the best White Wine Vinegar as will cover them; add thereto, whilst boiling, Nutmeg, Mace, and Plenty of black Pepper, &c. a Shalot or two, Plenty of Mustard-seed, and a small Quantity of Ginger, in Slices; the Pickle must be put to them hot, and often boil'd, and put to them, till they are of a beautiful Green.

To pickle Cucumbers in Slices.

CUT thirty large Cucumbers in Slices, but not too thin; put them in a broad Pan, and lay with them some small Onions peel'd; let them stand twenty-four Hours cover'd with a Pewter Dish, then put them in a Colander to drain; boil two Quarts of Vinegar, with whole Pepper, large Mace, and Ginger; put the Cucumbers into a Jar, and pour the Pickle boiling hot upon them, stop them very close that Moment; set them by two Days, and then boil the Pickle again as before, till they are green.

Note, That they keep best unpared, and the whole small Onions may be kept in the Pickle with them.

** To pickle Melons, or great Cucumbers.*

TAKE the largest and greenest Cucumbers, or young green Melons, cut a Piece in their Sides the Length of your Melons or Cucumbers, take out their Seeds, and drain them well; then put into them some Cloves, Mace, whole Pepper, and Mustard-seed bruised a little; then peel two or three Shalots, with some Ginger slic'd thin, according to the Quantity, and put in a little Salt; then lay the Piece on again that you cut out, and tie it fast and close with Pack-thread; then put them into as much White Wine Vinegar as will cover them very well; and put in a good deal of Mustard, and a Bay-leaf, with Salt, according to the Quantity you make; let them lie in the cold Pickle nine Days: Then put them into a Brass Kettle, and set them over the Fire to green, stow them down close, and let them have a Boil or two; then take them off, and stow them down very close, and let them stand to green; then set them on again, and so do till they are very green; then take them out, and boil up the Pickle, and pour it over them scalding hot; then cover your Pot, and tie it down close with Leather: You may eat them next Day, or keep them a Year.

** Melons, or large Cucumbers, another Way.*

SCOOP them at one End, and take out the Pulp clean, and fill them with scraped Horse-radish, sliced Garlick or Shalot, Ginger, Nutmeg, whole Pepper, and large Mace. Take for the Pickle the best White Wine Vinegar, a Handfull of Salt, a quartered Nutmeg, whole Pepper, Cloves, Mace, and two or three Races of Ginger boiled together, and pour it to the Melons or Cucumbers boiling hot; stow them down close two Days; when you intend to green them, set them over the Fire in a Bell-metal Kettle, in their Pickle, till they are scalding hot and green, then stow them down close: When they are cold, cover them with a wet Bladder and Leather.

** To pickle Gerkins.*

PUT them into a Brine, strong enough to bear an Egg, for three Days; then drain them, and pour on your Pickle, (the same as for the Melons) boiling hot, having some Dill-seeds in your Jar, cover them very close two Days, and when you green them, do them as in the before Receipt.

To pickle Asparagus.

TAKE large Asparagus, cut off the white Ends, and scrape them lightly to the Head, till their green Colour appears very plain: Then wipe them with a Cloth, and lay them in a broad Pot, throw over them some Salt, and a few Cloves, and Mace: Then pour upon them as much White Wine Vinegar as will cover them, let them lie in this Pickle nine Days; then put the Pickle into a Brass Kettle, boil it; put your Asparagus into it, stow them down close, let them stand a little; then set them over the Fire again till they become very green, but let them not boil soft; then put them into a large Pan, that they may lie at Length, tie them down close, and keep them for Use.

Broom Buds.

TAKE Broom Buds, tie them up in little Linnen Bags, and make a Pickle of Bay-salt and Water boiled strong enough to bear an Egg; put your Bags in a Pot, and when your Pickle is cold, put it to them; keep them close, and let them lie till they turn black, then shift them two or three Times till they turn green; then take them out and boil them as you have Occasion for them; when they are boiled, put them out of the Bag in Vinegar: They will keep a Month after they are boiled.

To pickle white Plumbs.

TAKE the large white Plumbs, and if they have Stalks let them remain on; be sure they are not bruised; then take Spring Water, as much as you think will cover them, make it Salt enough to bear an Egg, with Bay and common Salt, an equal Quantity of each; then put in your Plumbs, and lay a thick Board over them to keep them under the Water. Let them stand three Days, and then take them out, and wipe them very carefully with a soft Cloth, and lay them in your Glass or Jar: To every Gallon put one Pint of the best made Mustard, two or three Cloves of Garlick, or Shalots, a good deal of Ginger sliced, Half an Ounce of Cloves, Mace, and Nutmegs; mix your Pickle well together, and pour over your Plumbs; tie them close with a Bladder and Leather: They will be fit to eat in two Months.

To pickle Plumbs like Olives.

MAKE a Pickle for your Plumbs of Water, White Wine, Wine Vinegar, Salt, Fennel-seed, and Dill; boil them together, put in as much of each of these Ingredients as will give the Pickle a perfect Taste of them; then put in your Plumbs; then take it off the Fire presently, let them stand till they are cold, then put them into Pots.

• Radish Pods.

HAVING gathered the youngest Pods, put them in Water and Salt twenty four Hours; then make a Pickle for them of Vinegar, Cloves, Mace, and whole Pepper; boil this, and drain the Pods from the Salt and Water, and pour the Liquor on them boiling hot; put to them a Clove of Garlick, or Shalot, a little bruised.

• *Another Way.*

MAKE a strong Pickle, with cold Spring Water and Bay-salt, strong enough to bear an Egg, then put your Pods in, and lay a thin Board on them, to keep them under Water. Let them stand ten Days, then drain them in a Sieve, and lay them on a Cloth to dry; then take White Wine Vinegar, as much as you think will cover them, boil it, and put your Pods in a Jar, with Ginger, Mace, Cloves, and *Jamaica* Pepper. Pour your Vinegar boiling hot on, cover them with a coarse Cloth, three or four Times double, that the Steam may come through a little, and let them stand two Days. Repeat this two or three Times; when it is cold put in a Pint of Mustard-seed, and some Horse-radish: Cover it close.

Purslain Stalks.

AFTER washing your Stalks, cut them in-Pieces six Inches long; boil them in Water and Salt pretty thick, take them up, and drain them; and when cold, make a Pickle of stale Beer, White Wine Vinegar, and Salt, put them in a Pot, and cover them close.

Another Way.

PUT your Purslain into as much Wine as Water, with a little Salt; then boil it, put it into a Pot, and pour in as much White Wine Vinegar as will cover it; if you please you may add Sugar to your White Wine.

To pickle white Cabbage.

YOU may do it in Quarters, or shave it in long Slices, and scald it about four Minutes in Water and Salt, then take it out and cool it; boil up some Vinegar and Salt, whole Pepper, Ginger, and Mace; when your Pickle is boil'd and skimm'd put it to your Cabbage; cover it presently, and it will keep white.

To pickle red Cabbage,

CUT off the Stalks and out-side Leaves, and shred the Remainder into a Colander, throw Salt upon it in the Shredding; and after it has drain'd two or three Hours, put it into a Jar, and then make a Pickle of Vinegar, Cloves, Mace, Ginger, and sliced Nutmeg, and boil it; when it is cold, pour it over the Cabbage, and it will be fit for Use in twelve Hours. You may add Salt to the Pickle if the Cabbage don't taste of it.

Another Way.

CHOOSE a purple-red Cabbage, for the light-red never proves a good Colour, and shred it in very thin Slices, season it with Pepper and Salt very well, and let it lie all Night in a broad Earthen Dish; in the Morning, boil as much White Wine Vinegar as you think will cover it, with Jamaica Pepper, Ginger, Cloves, Mace, and sliced Nutmeg, with a Slice or two of Beet-root, and pour it scalding hot upon the Cabbage, in the Stone Jar you intend to keep it in; the next Day drain it from the Cabbage, and boil it up again, and pour it over the Cabbage, and in two Days Time it will be fit for Use. You may throw a little Cauliflower among it, and it will turn red.

An admirable Pickle, in Imitation of India Bamboo, exactly that is done.

TAKE the largest and youngest Shoots of Elder, which put out the Middle of May, the middle Stalks are most tender and largest; the small are not worth doing; peel off the outward Peel or Skin, and lay them in a strong Brine of Salt and Water for one Night, and then dry them in a Cloth Piece by Piece: In the mean Time, make your Pickle of Half White Wine, and Half Beer Vinegar; to each Quart of Pickle you must put an Ounce of white or red Pepper, an Ounce of Ginger sliced, a little Mace, and add a few Coriander

of *Jamaica* Pepper : When the Spice has boil'd in the Pickle, pour it hot upon the Shoots, stop them close immediately, and set the Jar two Hours before the Fire, turning it often ; 'tis as good a Way to green this, or any other Pickle, as often boiling, tho' either Way is certain, if you keep it scalding hot : This is a very crisp pretty tasted Pickle.

You may pickle Fruit or Greens after the same Manner.

To pickle Onions.

LET them be of a small Size, and white ; peel them, and give them one Boil, then let them cool ; make your Pickle with Half Wine, Half Vinegar, put in some Mace, some Nutmeg, Salt, and a little Bit of Ginger ; boil this up together, and skim it well, then let it stand till cold, put in your Onions, and cover them with a wet Bladder and Leather : If they should mother, boil the Pickle over again, and skim it well, and let it be quite cold before you put in your Onions, and they will keep all the Year.

Another Way.

TAKE your Onions when they are dry enough to lie up in your House, such as are about the Size of a large Walnut ; or you may do some as small as you please. Take off only the outward dry Coat, then boil them in one Water without shifting, till they begin to grow tender ; then drain them through a Colander ; let them cool ; as soon as they are quite cold, slip off two outward Coats or Skins, slip them till they look white from each other, rub them gently with a fine soft Linnen Cloth, and lay them on a Cloth to cool. When this is done, put them into wide-mouth'd Glasses, with about six or eight Bay-leaves. To a Quarter of Onions, a Quarter of an Ounce of Mace, two large Races of Ginger sliced ; all these Ingredients must be interspersed here and there, in the Glasses among the Onions ; then boil to each Quart of Vinegar two Ounces of Bay-salt, skim it well as the Scum rises, and let it stand till it is cold ; then pour it into the Glass, cover it close with a wet Bladder dipped in Vinegar, and tie them down ; they will eat well, and look white. As the Pickle wastes, fill them with cold Vinegar.

Sellery.

PICK Sellery two Inches in Length, set them off, and let them cool ; put your Pickle in cold ; the Pickle will do as for Cabbage.

Artichokes.

TAKE out the Bottoms whole and firm ; they must not be above three Parts boiled, and the same Pickle will do as before-mentioned, only instead of Ginger put in Slices of Nutmeg, cover them close, and keep them all the Year.

Aspen Keys.

HAVING those which are young, plump, and very tender, parboil them in a little Water, then take a Pint of White Wine, Half a Pint of Vinegar, the Juice of a Couple of Lemons, and a little Bay-salt, and boil them together ; let it stand by till it is cold ; then put the Aspen Keys into the Pickle, and cover them.

Nasturtium Buds.

GATHER your little Knobs quickly after your Blossoms are off ; put them in cold Water and Salt for three Days, shifting them once a Day, then make a Pickle (but do not boil it at all) of some White Wine, White Wine Vinegar, Shalot, Horse-radish, Pepper, Salt, Cloves, whole Mace, and Nutmeg quartered ; then put in your Seeds, and stop them close : They are to be eaten as Capers.

To pickle Nasturtium Seeds.

THE Seeds being full grown, and gathered in a dry Day, put them in Salt and Water for two or three Days ; then boil some Vinegar with Mace, Ginger sliced, and a few Bay-leaves, for a Quarter of an Hour, and pour it upon them boiling hot into a Jar, and cover them with a folded Cloth ; repeat the Boiling and Scalding them for three Days successively, and when you pour it on the last Time, let it stand to be cold before you stop it up, which is to be done very close in a Jar.

The covering them with a folded Cloth while hot, will let some of the Steam of the Pickle pass through it, and this will prevent the Pickle from growing mothery so soon as it otherwise does.

Barberries.

WE take of White Wine Vinegar and Water an equal Quantity, and to every Pint of this Liquor put a Pound of Six-penny Sugar ; set it over the Fire, and bruise some of the Barberries, and put in it, and a little Salt ; let it boil near Half an Hour, then take it off the Fire, and strain it,

it, and when it is perfectly cold, pour it into a Glass over your Barberries; boil a Piece of Fennel in the Liquor, and put over them, and cover the Glass with Leather.

Another Way.

TAKE some Water, and colour it red with some of the worst of your Barberries, and put Salt to it, and make it strong enough to bear an Egg, then set it over the Fire, and let it boil Half an Hour; skim it, and when it is cold, strain it over your Barberries; lay something on them to keep them in the Liquor, and cover the Pot or Glass with Leather. Red Currants may be pickled the same Way.

Quinces.

CUT five or six Quinces all to Pieces, and put them in an Earthen Pan, with a Gallon of Water, and one Pound of Honey; mix all these together well, and then put them, with two or three Spoonfuls of Salt, in a Kettle, to boil leisurely Half an Hour, and then strain your Liquor into a Jar; and when it is cold, wipe your other Quinces clean, and put them into it; then put in two or three Quarts of White Wine Vinegar, whole Mace, and Cloves, with some Bay-leaves: They must be covered very close, and they will keep all the Year round. You may use them for Tarts.

To pickle Currants for present Use.

LET them be either red or white, which you like best, but not thoroughly ripe; give them a Warm in White Wine Vinegar, with as much Sugar as will indifferently sweeten them; keep them well covered with Liquor.

Lemons.

YOU must scrape twelve Lemons with a Piece of broken Glass; then cut them crosse into four Parts, downright, but not quite through, but that they will hang together; then put in as much Salt as they will hold, and rub them well, and strew them over with Salt; let them lie in an earthen Dish, and turn them every Day for three Days; then slice an Ounce of Ginger very thin, and salted for three Day; twelve Cloves of Garlick, or Shalots, parboiled, and salted three Days; a small Handful of Mustard seed bruised, and sifted through a Hair-sieve; some red Indian Pepper, one to every Lemon. Take your Lemons out of the Salt, and squeeze them gently, and put them into a Jar, with the Spice, and cover them with

the best White Wine Vinegar : Stop them up very close, and in a Month's Time they will be fit to eat.

Elder Buds, or Plumb Buds.

BOIL some Water and Salt together, throw in the Buds, and let them boil for a while, but not till they are tender ; then strain them, and set them by to cool. In the mean Time, having provided a convenient Quantity of White Wine Vinegar, boil it with two Blades of Mace, and a little whole Pepper ; put your Buds into this Pickle, and let them stand nine Days ; which being expir'd, they must be scalded in a Kettle six several Times, till they are as green as Grass, taking care to prevent their growing soft ; then they are to be put into Pots, and tied down with Leather. Plumb Buds may be pickled after the same Manner.

Another Way to pickle Elder Buds.

FIRST put the Buds into Vinegar, then season them with Salt, whole Pepper, large Mace, and a Lemon-peel cut small, let them have two or three Walms over the Fire ; then take them out, and let the Buds and Pickle both cool ; then put the Buds into your Pot, and cover them with the Pickle.

To pickle Elder Tops.

BREAK the Tops of young Sprouts of Elder, about the Middle of *April*, six Inches long, let them have Half a Dozen Walms in boiling Water, then drain them ; make a Pickle of Wine or Beer, with Salt and bruised Pepper, put them into the Pickle, and stop them up close.

To pickle Taragon.

STRIP the Taragon from the Stalks, put it into a Pot with White Wine and Vinegar, in equal Quantities ; stop it up close, and keep it for Use.

To pickle the Stalks of Marsh-mallows.

GATHER them about the latter End of *March*, peel off the outward Peel ; put them into boiling Water seasoned with Salt ; let them have Half a Dozen Walms, take them up, drain them, let them stand to cool ; make a Pickle of stale Beer, Vinegar, Salt, and gross Pepper, and put them into it.

Beet Root, or Turnips.

BOIL your Beet Root in Water, Salt, Spice, a Pint of Vinegar, and a little Cochineal, and when they are Half boil'd put in your Turnips, being par'd ; when they are boil'd, take them off the Fire, and keep them in this Pickle.

Carrots may be done the same Way, but without the Cochineal.

To pickle Turnip Tops.

TAKE young Turnip Tops, cut off the withered Leaves, or Branches, make some Water boil ; then put in your Tops, and boil them very tender ; let them be cold, and then put them into a Pickle of White Wine Vinegar and Salt.

To pickle Gooseberries.

TAKE large green Gooseberries, and pick them, let them simmer in Water over a gentle Fire ; as soon as they rise on the Top of the Water, remove them from the Fire, and let them stand till cold, then put them into White Wine Vinegar seasoned with Salt, Mace, Ginger, *Jamaica* and White Pepper, and a little Nutmeg, and let them simmer a second Time till they become green, mind that you skim the Vinegar before you put in the Spices ; as soon as they become green, remove them off the Fire into your Jar, and cover them with a Cloth folded, and when cold, tie a Bladder and a Leather over them,

You may, after you have picked your Berries, lay them to soak in Salt and Water all Night, then put them into Verjuice, or Vinegar, with Spice, and pot them up : Or, you may scald them in the Vinegar, &c.

To pickle Peaches.

TAKE your Peaches when they are at their full Growth, just before they turn to be ripe ; be sure they are not bruised ; then take Spring-water, as much as you think will cover them ; make it salt enough to bear an Egg, with Bay and common Salt, an equal Quantity of each ; then put in your Peaches, and lay a thin Board over them to keep them under the Water. Let them stand three Days, and then take them out, and wipe them very carefully with a fine soft Cloth, and lay them in your Glass or Jar, then take as much White Wine Vinegar as will fill your Glass or Jar : To every Gallon put

one Pint of the best well made Mustard, two or three Heads of Garlick, or Shalot, a good deal of Ginger sliced, Half an Ounce of Cloves, Mace, and Nutmegs; mix your Pickle well together, and pour over your Peaches. Tie them close with a Bladder and Leather, they will be fit to eat in two Months. You may with a fine Penknife cut them a-cross, take out the Stone, fill them with made Mustard and Garlick, and Horseradish and Ginger; tie them together.

Nectarines and Apricots are pickled the same Way. All these strong Pickles will waste with the keeping; therefore you must fill them up with cold Vinegar.

To pickle Grapes.

GET Grapes at the full Growth, but not ripe, cut them in small Bunches fit for Garnishing, put them in a Stone Jar, with Vine-leaves between every Layer of Grapes; then take as much Spring-water as you think will cover them, put in a Pound of Bay-salt, and as much white Salt as will make it bear an Egg. Dry your Bay-salt, and pound it, it will melt the sooner, put it into a Bell-metal or Copper-pot, boil it, and skim it very well; as it boils, take all the black Scum off, but not the white Scum. When it has boiled a Quarter of an Hour, let it stand to cool and settle; when it is almost cold, pour the clear Liquor on the Grapes, lay Vine-leaves on the Top, tie them down close with a linnen Cloth, and cover them with a Dish. Let them stand twenty-four Hours, then take them out, and lay them on a Cloth, cover them over with another, let them be dried between the Cloths, then take two Quarts of Vinegar, one Quart of Spring-water, and one Pound of coarse Sugar. Let it boil a little while, skim it as it boils very clean, let it stand till it is quite cold, dry your Jar with a Cloth, put fresh Vine-leaves at the Bottom, and between every Bunch of Grapes, and on the Top; then pour the Clear of the Pickle on the Grapes, fill your Jar, that the Pickle may be above the Grapes, tie a thin Bit of Board in a Piece of Flannel, lay it on the Top of the Jar, to keep the Grapes under the Pickle, tie them down with a Bladder, and then a Leather. Take them out with a wooden Spoon; be sure to make Pickle enough to cover them.

To pickle July Flowers.

TAKE the Flowers just blown, take them out of the Husks, clip off the white Bottoms, and put them in Water; boil up White Wine Vinegar, and skim it till no
more

more Scum will rise ; let it stand by to cool ; then squeeze the Water out of the *July* Flowers, and put them into the Vinegar ; put in some broken Cinnamon, a few Blades of Mace ; melt some double-refined Sugar in Rose-water, and put to the Pickle, and stop them up close.

When you use them, mince them small, put a little Vinegar to them, and strew over them a little fine Sugar. They are very good Sauce for Lamb, or Mutton.

To pickle Fennel.

MAKE Water boil ; tie your Fennel up in Bunches, and put them into the Water with some Salt ; give them Half a Dozen Walms, drain them, and when cold, put them into a Jar, and pour Vinegar upon them, and put a little Mace and Nutmeg to it. Tie a Bladder and Leather over the Jar.

Parsley may be done the same Way.

To pickle Stalks of the Thistle.

THERE is a Thistle runs up like an Artichoke, and the Root is like an Artichoke-bottom ; both Root and Stalk being peeled, boil them in Salt and Water ; pickle them as you do Cucumbers. You may dress them all the several Ways you do Artichokes.

To pickle Hips.

HIPS are a longish Berry, and full of Stones, they are a Bramble Fruit ; your Pickle must be White Wine Vinegar, and a little Sugar. They are a fine Preserve, or a good Conserve : They must be ripe, but not over ripe. You may pickle them as you do Barberries.

To pickle Hop Buds.

GIVE them a Boil or two in Water and Salt ; then lay them in White Wine Vinegar.

To pickle Cowslip Flowers, or any other.

TAKE Flowers of any Sort, put them into a Gally-pot with their Weight in Sugar, and, to each Pound of Sugar, put a Pint of Vinegar.

To pickle Potatoe Crabs.

GATHER your Crabs when they are young, and about the Bigness of a large Cherry, lay them in Water and Salt for eight or ten Days, then scald them twice a Day in the same Water they lay in last till green; make the same Pickle for them, as you do for Cucumbers. Scald them twice or thrice in the Pickle and they will keep the better.

To pickle Green Almonds.

BOIL some Vinegar, according to the Quantity you intend to pickle, with Salt, Mace, Ginger, *Jamaica* and White Pepper, a little Nutmeg, and put it into a Stone Jar, and let it stand till cold, then put your Almonds to the Liquor, and let them be covered with it. Take Care to skim the Vinegar before you put the Spices to it.

To pickle Golden Pippins.

TAKE the finest Pippins you can get, free from Spots and Bruises, put them into a Preserving-pan of cold Spring-water, and set them on a Charcoal Fire. Keep them turning with a wooden Spoon, till they will peel; do not let them boil. When they are boiled, peel them, and put them into the Water again, with a Quarter of a Pint of the best Vinegar, and a Quarter of an Ounce of Allum. Cover them very close, with a Pewter-dish, and set them on the Charcoal Fire again, a slow Fire, not to boil; let them stand, turning them now and then, till they look green; then take them out, and lay them on a Cloth to cool; when cold, make your Pickle as for Peaches, only instead of made Mustard, this must be Mustard-seed whole. Cover them close, and keep them for Use.

Mango of Spanish Onions.

PEEL your Onions, and cut a small round Piece out of the Bottom, and scoop out the Insides, but not too thin, then put them in Salt and Water three Days, changing it twice a Day, then drain them, and stuff them: First put in Flour of Mustard-seed, then some Ginger cut small, a little Mace and Shalot cut small, then some more Mustard, and fill them up with scraped Horse-radish, then put on the Bottom Piece, and tie them down close; then make a strong Pickle of White Wine Vinegar, Mace, Ginger, Nutmeg, sliced Horse-radish, and a good deal of Salt, then put in the Mangoes, and let them

them boil up two or three Times, but take Care that they don't boil too much, for then they will lose their Firmness, and wont keep; then put them with the Pickle in a Jar, and cover them down close, and the next Morning boil your Pickle up again, and pour it over them.

To pickle Eggs.

BOIL your Eggs hard, then take off the Shell, and put them into a Jar, and pour on them boiling White Wine Vinegar, enough to cover them, then put some Cloves, Mace, a Nutmeg quartered, a little whole Pepper, Dill-seeds, Ginger, and a Bay-leaf to it whilst hot, cover them with a Cloth, and when cold, tie over a Leather and Bladder. Two or three Days after, pour off the Pickle, and boil it again, and put it boiling hot upon the Eggs.

To pickle Pigeons.

BONE them as whole as possible, and stowe them in *Rhenish* Wine and Vinegar, and two Slices of Lemon; season with Pepper and Salt, and, when tender, take them out; let your Liquor be cold, skim off the Fat, and pour the Clear off; then put your Pigeons into the Pickle, put in some Mace, Nutmeg, and a Bay-leaf.

Another Way.

BOIL them with whole Spice in three Pints of Water, a Pint of White Wine, and a Pint of White Wine Vinegar, when boiled, take them up, and when cold, keep them in this Pickle, skimming the Fat off it. Do Sparrows the same Way.

Another Way.

BONE them, beginning at the Rump; then take Cloves, Mace, Nutmeg, Pepper, Salt, Thyme, and Lemon-peel; beat the Spice, shred the Herbs and Lemon-peel very small, and season the Insides of your Pigeons, and then sew them up, and place the Legs and Wings in Order; then season the Outside, and make a Pickle for them thus: To a Dozen of Pigeons put two Quarts of Water, one Quart of White Wine, a few Blades of Mace, some Salt, and some whole Pepper, and when it boils, put in your Pigeons, and let them boil till they are tender; then take them out, and strain out the Liquor, and put your Pigeons in a Pot, and when the Liquor is cold, pour it on them; when you serve it to Table, dry

dry them out of the Pickle, and garnish the Dish with Fennel or Flowers. Eat them with Vinegar, or Oil.

Another Way.

TAKE a Dozen of Pigeons, bone six of them, and take the Flesh off from the other six, and beat it as fine as for Meat for Sausages; season it with Salt, Pepper, Spices, and sweet Herbs, minced very small, add a little Marrow, the Yolks of two or three hard Eggs, three Anchovies, and a little Lemon-peel; with this Farce stuff the boned Pigeons, and let the Herbs be Thyme, Savoury, sweet Marjoram, Spinach, Sorrel, Lettuce, Beet-leaves, and a few Vine-leaves; make your Pickle with Water, White Wine, Salt, and a Couple of Bay-leaves, boil the Bones in the Pickle, then take them out, and boil the Pigeons Half an Hour in it, take them out, and set them by to cool, as also the Liquor, and when cold, take off the Scum, and put your Pigeons to it, with Half a Pint of Vinegar, or more, as you like. Once a Month new boil the Pickle.

● Beef, or Pork, to be salted for boiling immediately.

HAVING got any Piece of Beef you desire to boil, or Pork for the same, dressing it fresh from the Market, salt it very well, just before you put it into the Pot; then as soon as your Meat is salted, take a coarse linnen Cloth, and flour it very well, and then put the Meat into it, and tie it up close; put this into a Kettle of boiling Water, and boil it as long as you would any salt Piece of Beef of the same Bigness, and it will come out as salt as a Piece of Meat that had been salted four or five Days; but by this Way of Salting, one ought not to have Pieces of above five or six Pounds Weight.

N. B. If to Half a Pound of common Salt, you put an Ounce of Nitre, or Salt Petre, it will strike a Redness into the Beef, but the Salt Petre must be beat fine, and well mix'd with the common Salt.

Salmogundy.

MINCE very fine two boiled or roasted Chickens, or Veal, which you like best: Mince also very small the Yolks and the Whites of hard Eggs by themselves: Shred also the Pulp of a Lemon very small; then lay in the Dish a Layer of the minced Meat, a Layer of the Yolks, and then a Layer of the Whites of Eggs, over which a Layer of Anchovies, and on them a Layer of the shred Pulp of a Lemon,

next

next a Layer of Pickles minced small, then a Layer of Sorrel, and last of all a Layer of Spinach and Onions, or Shalots, shred small: Having thus filled the Dish, set an Orange or Lemon on the Top, and garnish with scraped Horse-radish, Barberries, and Slices of Lemon; let the Sauce be Oil, beat up thick, with the Juice of Lemons, Salt, and Mustard. We serve this Dish, in the second Course, or for a Side-dish, or a Middle-dish for Supper. You may always make Salmo-gundy of such Things as you have, according to your Fancy, and in what Forms you like, as a Star, Pyramid, or the Shape of a Herring, putting the Head and Tail of the Herring to it.

To keep Mangoes and Bamboes.

MINGLE Mustard and Vinegar, and cover them close.

To pickle Tench.

WHEN your Tench are cleansed, have a Pickle ready boiled, Half White Wine, and Half Vinegar, a few Blades of Mace, some sliced Ginger, whole Pepper, and a Bay-leaf, with a Piece of Lemon-peel, and some Salt; so boil your Tench in it, and when enough, lay them out to cool, and when the Liquor is cold, put them in; it will keep but a few Days.

To pickle Smelts.

TAKE the largest, gut, wash, and wipe them, lay them in Rows in a Pot, cover them with a little White Wine Vinegar, two or three Blades of Mace, and a little Pepper and Salt, Nutmeg, Ginger, Bay-leaves, all powdered; bake them in a slow Oven, and keep them for Use covered.

To pickle Prawns, or Shrimps.

TAKE the largest Shrimps, &c. you can get, pick them out of the Shells, boil them in as much Water as will cover them, a very little while, strain them through a Hair-sieve, then put to the Liquor a little Spice, Mace, Cloves, whole Pepper, White Wine, White Wine Vinegar, and a little Salt to your Taste, boil them together, when it is cold, pour it into a Jar, and put your Shrimps to it; they will be fit for Use in three or four Hours.

To make Verjuice.

HAVING got Crabs as soon as the Kernels turn black, lay them in a Heap to sweat, then pick them from Stalks and Rottenness, and then in a long Trough with stamping Beetles, stamp them to a Mash, and make a Bag of coarse Hair Cloth, as square as the Press; fill it with the stamped Crabs, and being well pressed, put the Liquor up in a clean Vessel.

To distil Verjuice for Pickles.

TAKE three Quarts of the sharpest Verjuice, and put it in a cold Still, and distil it off very softly, the sooner 'tis distill'd in the Spring the better for Use; it will, in a few Days, be fit to pickle Mushrooms, or to put in Sauces where Lemon is required.

Very good Vinegar.

FIRST take what Quantity you please of Spring-water, and put it into a Vessel, or Stone Bottle, and to every Gallon put two Pounds of *Malaga* Raisins; lay a Tile over the Bung, and set the Vessel in the Sun till it is fit for Use. If you put your Water and Raisins into a Stone Bottle, you may put it in the Chimney Corner near the Fire, for a convenient Time, and it will do as well as if set in the Sun.

To distil Vinegar for Mushrooms.

DISTIL a Gallon of Vinegar with an Ounce and a Half of Ginger sliced, one Ounce of Nutmegs bruised, Half an Ounce of Mace, Half an Ounce of white Pepper, as much *Jamaica* Pepper, both bruised, and a few Cloves. Take care it does not burn in the Still.

To make Gooseberry Vinegar.

BRUISE Gooseberries full ripe in a Mortar; then measure them, and to every Quart of Gooseberries put three Quarts of Water, first boiled, and let it stand till cold; let it stand twenty-four Hours, then strain it through Canvas, then Flannel; and to every Gallon of this Liquor, put one Pound of feeding brown Sugar, stir it well, and barrel it up: At three Quarters of a Year old 'tis fit for Use; but if it stands longer, 'tis the better. This Vinegar is likewise good for Pickle.

Rose or Elder Vinegar.

FIRST take Roses dried, or dried Elder-flowers, put them into several double Glasses, or Stone-bottles, a Handful, or more, to a Quart of White Wine Vinegar, and set them in the Sun, by the Fire, or in a warm Oven, till their Virtue is extracted, then strain it and keep it for Use.

Another Sort.

TAKE a middling Sort of Beer, indifferently well hopped; when it has worked well, and is grown fine, put in some Rapes, or Husks of Grapes, mash them together in a Tub; then let the Rapes settle, draw off the Liquor, put it into a Cask, set it in the Sun, only laying a Tile over the Bung, and in five or six Weeks it will be good Vinegar.

Vinegar in Balls.

TAKE Bramble-berries half ripe, and dry them, powder them, make them into Balls as big as Nuts, with White Wine Vinegar, and lay them up in Boxes; when you use them, dissolve one or two of them in Wine, stale Beer, or Water.

Vinegar of Pepper.

FILL a Bottle with the best Wine Vinegar; sew Salt and Pepper up in a Bag, and hang it in the Bottle for a Week; then take it out.

Another Sort.

TO every Gallon of Water put a Pound of coarse *Lisbon* Sugar; let it boil, and keep skimming of it, as long as the Scum rises; then pour it into Tubs, and when it is as cold as Beer to work, toast a good Toast, and rub it over with Yeast. Let it work twenty-four Hours; then have ready a Vessel Iron hooped, well painted, fixed in a Place where the Sun has full Power, and fix it so as not to have any Occasion to move it. When you draw it off, then fill your Vessel, lay a Tile on the Bung to keep the Dust out. Make it in *March*, and it will be fit to use in *June*, or *July*. Draw it off into little Stone-bottles the latter End of *June* or Beginning of *July*, let it stand till you want to use it, and it will never foul any more. But when you go to draw it off, and you find it is not four enough, let it stand a Month longer before you draw it off. For Pickles to go Abroad, use this Vinegar alone; but in *England*, you will be obliged, when you pickle, to put one
Half

Half with cold Spring-water to it, and then it will be full four of this Vinegar. You need not boil, unless you please, for almost any Sort of Pickles it will keep them quite good. It will keep Walnuts very fine without boiling, even to go to the *Indies*; but then don't put Water to it. For green Pickles, you may pour it scalding hot on two or three Times. All other Sorts of Pickles you need not boil it. Mushrooms only wash them clean, dry them, put them into little Bottles, with a Nutmeg just scalded in Vinegar, and sliced (whilst it is hot) very thin, and a few Blades of Mace; then fill up the Bottle with the cold Vinegar and Spring-water, pour Mutton Fat tried over it, and tie a Bladder and Leather over the Top. These Mushrooms wont be so white, but as finely tasted, as if they were just gathered; and a Spoonful of this Pickle will give Sauce a very fine Flavour.

White Walnuts, Suckers and Onions, and all white Pickles do in the same Manner, after they are ready for the Pickle.

Mushroom Powder.

WASH a Peck of Mushrooms, and rub them clean with a Flannel Rag, cutting out all the Worms, but do not peel off the Skins; put to them sixteen Blades of Mace, forty Cloves, six Bay-leaves, twice as much beaten Pepper as will lie on Half a Crown, a good Handful of Salt, a dozen Onions, a Piece of Butter as big as an Egg, and Half a Pint of Vinegar; stew these as fast as you can, keep them stirring till they have spent their Liquor; keep the Liquor for Use, and dry the Mushrooms first on a Dish in the Oven; afterwards put them on Sieves till they are dry enough to pound altogether into Powder. This Quantity usually makes Half a Pound.

Another Sort.

CUT off the Stalks of large Mushrooms, having wash'd them clean from Grit, but do not peel or gill them, so put them into a Kettle over the Fire, but no Water, put a good Quantity of Spice of all Sorts, two Onions stuck with Cloves, a Handful of Salt, some beaten Pepper, and a Quarter of a Pound of Butter; let these stew till the Liquor is dried up in them, then take them out, and lay them on Sieves to dry, till they will beat to Powder, press the Powder hard down in a Pot, and keep it for Use, what Quantity you please at a Time for Sauce.

To make English Catchup.

WE take a wide-mouth'd Bottle, put therein a Pint of the best White Wine Vinegar; then put in ten or twelve Cloves of Shalot peeled and just bruised, then take a Quarter of a Pint of the best Langoon White Wine; boil it a little, and put to it twelve or fourteen Anchovies wash'd and shred, and dissolve them in the Wine, and when cold, put them in the Bottle; then take a Quarter of a Pint more of White Wine, and put in it Mace, Ginger sliced, a few Cloves, a Spoonful of whole Pepper just bruised; let them all boil a little, when they are near cold, slice in almost a whole Nutmeg, and some Lemon-peel, and likewise put in two or three Spoonfuls of Horse-radish; then stop it close, and for a Week shake it once or twice a Day, then use it; it is good to put into Fish-sauce, or any savoury Dish of Meat; you may add to it the clear Liquor that comes from Mushrooms.

To make Catchup, that will keep good twenty Years.

TAKE a Gallon of strong stale Beer, one Pound of Anchovies, washed and cleaned from the Guts, Half an Ounce of Mace, Half an Ounce of Cloves, a Quarter of an Ounce of Pepper, three large Races of Ginger, one Pound of Shalots, one Quart of flat Mushrooms, well rubb'd and picked; boil all these over a slow Fire, till it is Half wasted, then strain it through a Flannel Bag, let it stand till it is quite cold, and bottle and stop it very close. This is thought to exceed what is brought from *India*, and must be allowed the most agreeable Relish that can be given to Fish-sauce: One Spoonful to a Pint of melted Butter gives Taste and Colour above all other Ingredients.

Note, That the stronger and staler the Beer is, the better the Catchup will be.

Catchup of Mushrooms.

TAKE a Stew-pan full of the large Flap Mushrooms, and the Tips of those you wipe for Pickling; set it on a slow Fire, with a Handful of Salt, without Water; they will make a great deal of Liquor, which you must strain, and put to it a Quarter of a Pound of Shalots, some Pepper, Ginger, Cloves, Mace, and a Bay-leaf; boil, and skim it well; when 'tis quite cold, bottle and stop it very close.

Walnut Catchup.

TAKE green Walnuts, and pound them to a PASTE, then put to every Hundred two Quarts of Vinegar, with a Handful of Salt, put it altogether in an earthen Pan, keeping it stirring for eight Days; then squeeze the Liquor thro' a coarse Cloth, and put it into a well tinned Sauce-pan; when it begins to boil, skim it as long as any Scum rises, and add to it some Cloves, Mace, sliced Ginger, sliced Nutmeg, *Jamaica* Pepper-corns, sliced Horse-radish, with a few Shalots; let this have one boil up, then pour it into an earthen Pan, and after it is cold bottle it up, dividing the Ingredients equally into each Bottle.

Mr. Braund's Catchup.

TAKE twenty-four Anchovies washed, two Nutmegs sliced, six large Flakes of Mace, twelve Shalots, Half an Ounce of white Pepper whole, some Lemon peel, Half a Pint of Wine Vinegar, boil all these Ingredients in a Quart of Claret, one Quarter of an Hour, and when quite cold, bottle it up. Two or three Spoonfuls put into your melted Butter, makes exceeding good Sauce for Fish, &c.

To pickle Mackrel, called Caveach.

CUT your Mackrel into round Pieces, and divide one into five or six Pieces: To six large Mackrel you may take one Ounce of beaten Pepper, three large Nutmegs, a little Mace, and a Handful of Salt; mix your Salt and beaten Spice together, and make two or three Holes in each Piece, and thrust the Seasoning into those Holes with your Finger; rub the Pieces all over with the Seasoning; fry them brown in Oil, and let them stand till they are dry; then put them into Vinegar, and cover them with Oil. They will keep well covered a great while, and are very delicious.

Artificial Cheese.

TAKE a Gallon of new Milk, two Quarts of Cream, Nutmegs, Mace, and Cinnamon, broken in Pieces, at Discretion; boil these in the Milk, then put in eight Eggs, and six or eight Spoonfuls of White Wine Vinegar, to turn the Milk; boil it till it comes to a tender Curd, tie it up in a Cheese Cloth, and let it hang six or eight Hours to drain; then open it, take out the Spice, sweeten it with Sugar and Rose-water; put it into a Colander, let it stand an Hour more, then

then turn it out, and serve it up in a Dish, with Cream under it.

To toast Cheese.

GRATE fat *Cheshire* Cheese, take the Yolks of a Couple of Eggs, and a Penny white Loaf grated; add to these a Quarter of a Pound of Butter; pound them in a Marble Mortar; then having toasted some Bread, spread this Composition upon it; lay the Toasts in a Dish, cover it with another, and set them with Fire both under and over, or in a *Dutch Stove*; and, when they are grown brown, serve them up.

To make fresh Cheese.

TAKE two Quarts of Cream, sweeten it with Sugar, boil it a while, then put in some *Damask-rose* water, keeping it stirring, that it may not burn to; when it is thickened and turned, take it off from the Fire; wash the Strainer and Cheese Vat with *Rose-water*; then roll your Curd to and fro in the Strainer to drain the Whey from it, then put the Curd with a Spoon into the Vat; as soon as it is cold, slip it into the Cheese-dish with some of the Whey, and serve it up.

To make Cream Cheese.

GET a Gallon of Milk, beat a Pound of Almonds very well in a Mortar; and a Quart of Cream, and Half a Pint of *Rose-water*, Half an Ounce of Cinnamon powdered, and a Pound of fine Sugar. Put Runnet to the Milk and Cream, and when it is curdled, press out the Whey, and serve it up in Cream or Milk.

To make a Slipcoat Cheese.

YOU must take new Milk, two Gallons, and Runnet quite cold, as much as will turn it, and when it is come, break it as little as you can in putting it into the Cheese Vat, and let it stand and whey itself for some Time; then cover it, and set about two Pounds Weight upon it, and when it will hold together, turn it out of that Cheese Vat, and keep it turning upon clean Cheese Vats for two or three Days, till it has done wetting, and then lay it on sharp-pointed Dock-leaves till it is ripe; shift the Leaves often.

To make the thick square Cream Cheese, as at Newport.

GET a Vat made a Quarter and an Half high, the Bottom, nor Top, must not be fastened in; it must be Four-square, with Holes all over; then take two Quarts of good

good thick Cream, two Quarts of Stroakings, and a Gallon of new Milk; set it with Runnet, as for common Cheese; when it is come, take out the Curd with a *China* Saucer, and put it into the Vat; strew a little clean dry Salt in two or three Places, as it is laid in; and as the Curd sinks, fill up the Vat, till all the Cheese is in; press it as other Cheese: Let it stand in the Vat two or three Days, till all the Whey is out, and turn it often while it is in; salt it two Days: When you take it out, you must let it dry without rubbing, and make it in *May*. If you desire it exactly Four-square, let the Vat be full a Quarter and Half high, and the Square want an Inch of a Quarter.

To make Dutch Cheese.

TAKE the Quantity of three Pints of new Milk; beat seven Eggs very well, stir it in the Milk, sweeten it with Sugar very sweet; then put in a Quarter of a Pint of Sack, and a Spoonful of Orange-flower-water, the same of Rose-water; set it over the Fire, and keep it stirring all the while till it comes to a tender Curd; put it in a Cloth, let the Whey run from it; then put it into Basket-pans in what Shape you please, lay it in your Dish: Then take some Cream, and boil it with a Stick of Cinnamon; sweeten it with fine Sugar, and beat the Yolks of two Eggs, and stir it in to thicken it; keep it stirring all the Time that it may not arise a Scum, and when it is almost cold put in a Spoonful of Sack, Orange-flower or Rose-water; pour it over your Cheeses when it is cold; stick on the Cheeses blanched Almonds cut in thin Slices; serve it for a Side-dish.

Another Sort of Cheese.

TAKE a Pint of Milk; and a Pint of Cream; boil it, and skim it, with a Nutmeg quartered in it; when it boils up again, put in the Yolks of three or four Eggs well beat, one White, and the Juice of two Lemons; stir it once about to mix it, keep it hot upon the Fire, but not to boil, and when it is all curdled drain your Whey from them thro' a Cloth; then put a Spoonful of cold Cream to it, and mix the Curd and that well together with Sugar to your Taste; then put it in your Pan, and when it is thorough cold, turn it upon your Dish, and eat it with cold Cream and Sugar.

The Queen's Cheese.

TAKE six Quarts of the best Stroakings, and let them stand till they are cold, then set two Quarts of Cream on the Fire till it is ready to boil; then take it off, and boil
a Quart

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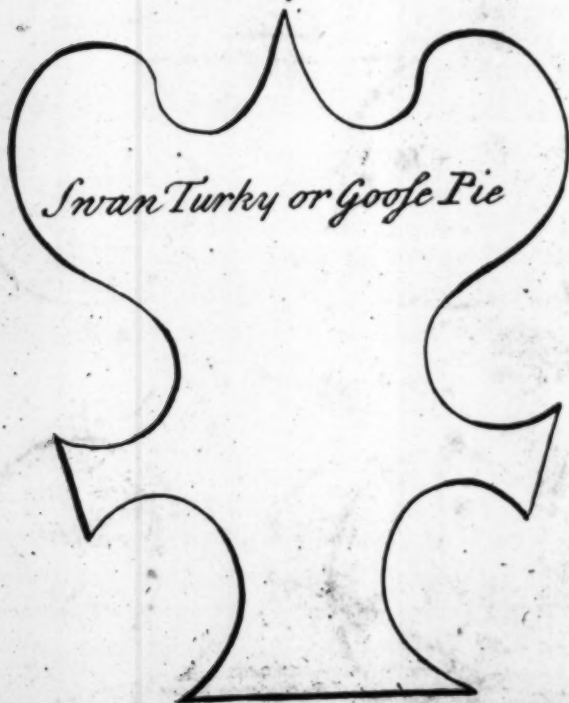
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Hare or Rabbit Pie

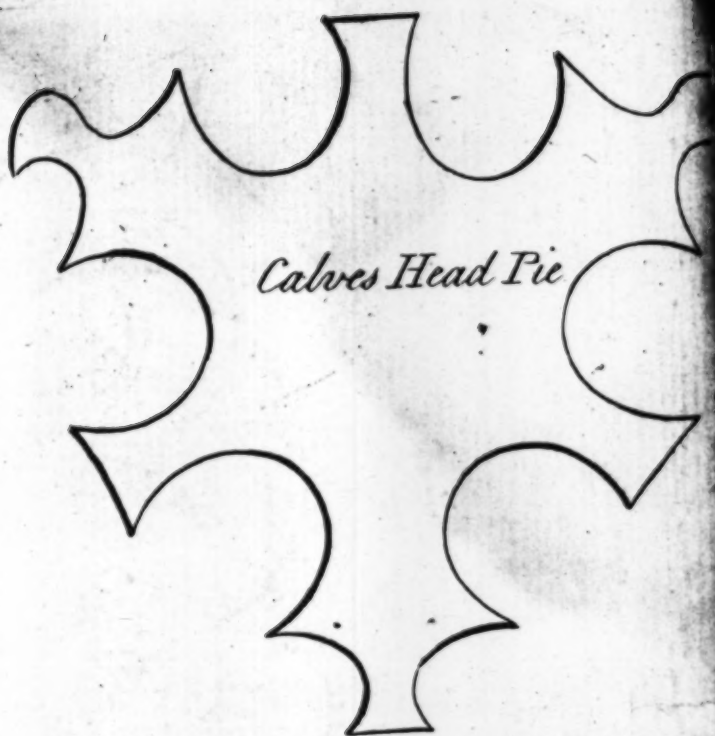
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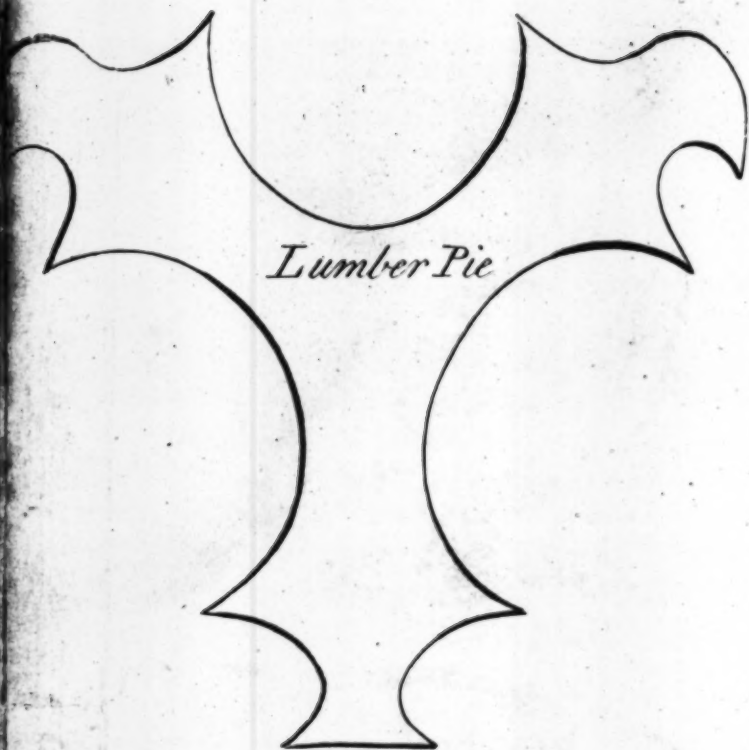
Swan Turkey or Goose Pie



Calves Head Pie



Chicken Pie



Lumber Pie

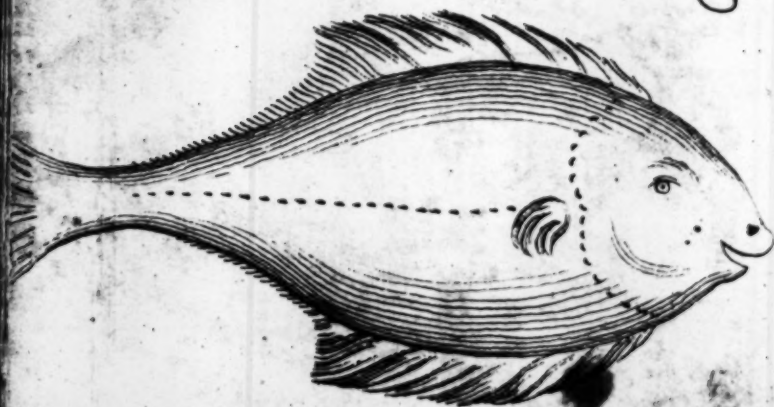
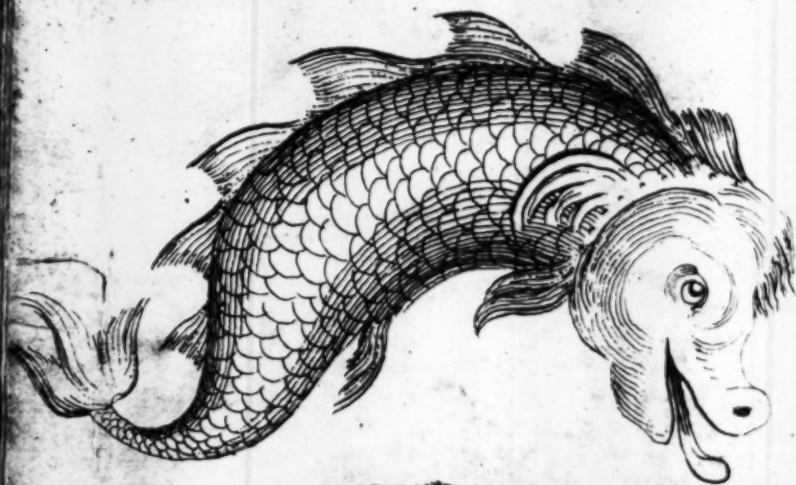
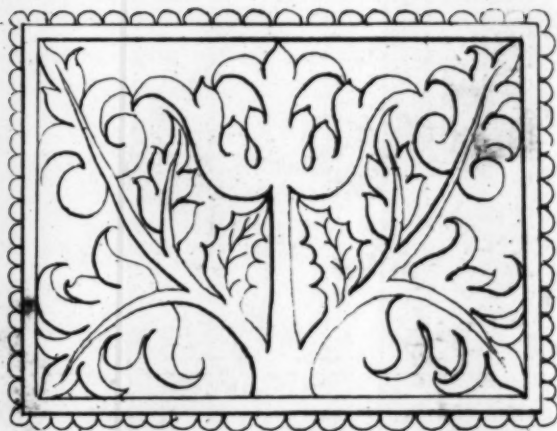


Giblet Hen or Mutton Pie

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a Quart of Water, and take the Yolks of two Eggs, and one Spoonful of Sugar, and two Spoonfuls of Runnet, mingle all these together, and stir it till it is Blood-warm; when the Cheese is come, use it as other Cheese; set it at Night, and the third Day lay the Leaves of Nettles under and over it; it must be turned and wiped, and the Nettles shifted every Day, and in three Weeks it will be fit to eat. This Cheese is made between *Michaelmas* and *Alhallowtide*.

To make a thick Cream Cheese.

TAKE the Morning's Milk from the Cow, and the Cream of the Nights Milk and Runnet, pretty cool together, and when it is come, make it pretty much in the Cheese Vat, and put in a little Salt, and make the Cheese thick in a deep Mould, or a Melon Mould, if you have one; keep it a Year and a Half, or two Years, before you cut it; it must be well salted on the Outside.

Almond Cheese.

BEAT Almonds very fine, then make Posset with only Cream and Sack; then take the Curd, and mingle it with the beaten Almonds, and set it over a Chafing-dish of Coals, putting to it double-refined Sugar, and Rose-water, a sufficient Quantity; then on a Pye-plate, fashion it in the Form of a Cheese; put it into a Dish, and scrape some fine Sugar over it, let it stand till it is cold, and serve it up.

To make Sage Cheese.

BRUISE the Tops of young red Sage in a Mortar till you can press the Juice out of them; bruise likewise some Leaves of Spinach, and having squeezed out the Juice, mix it with that of the Sage, to render it of a pleasant green Colour, which the Juice of Sage alone will not make it, and this will also allay the bitter Taste of the Sage.

Having prepared the Juice, put the Runnet to the Milk, and, at the same Time, mix with it as much of the Sage, &c. Juice as will give the Milk the green Colour you desire, putting in more or less of the Sage Juice to that of the Spinach Juice, according as you would have the Cheese taste stronger or weaker of the Sage.

When the Curd is come break it gently, and when it is all equally broken, put it into the Cheese Vat, and press it gently, and the gentle Pressing will make it eat tender and mellow, when on the contrary, the pressing of it hard will make it eat hard; when it has stood in the Press about eight Hours, it

must be salted a little ; turn it twice a Day for a Week, when it will be fit for Use.

To make a Chedder Cheefe.

TAKE the new Milk of twelve Cows in the Morning, and the Evening Cream of twelve Cows, and put to it three Spoonfuls of Runnet; and when it is come, break it, and whey it; and when it is well wheyed, break it again, and work into the Curds three Pounds of fresh Butter, and put it in your Press, and turn it in the Press very often for an Hour or more, and change the Cloths, and wash them every Time you change them; you may put wet Cloths at first to them, but towards the last put two or three fine dry Cloths to them; let it lie thirty or forty Hours in the Press, according to the Thickness of the Cheefe; then take it out, wash it in Whey, and lay it in a dry Cloth till it is dry; then lay it on your Shelf, and turn it often.

To make a Scotch Rabbit.

TOAST a Piece of Bread on both Sides, butter it, cut a Slice of Cheefe about as big as the Bread, toast it on both Sides, and lay it on the Bread.

To make a Welch Rabbit.

TOAST the Bread on both Sides, then toast the Cheefe on one Side, lay it on the Toast, and with a hot Iron brown the other Side. You may rub it over with Mustard.

To make a Portugal Rabbit.

TOAST a Slice of Bread brown on both Sides, then lay it in a Plate before the Fire, pour a Glass of red Wine over it, and let it soak the Wine up; then cut some Cheefe very thin, and lay it very thick over the Bread; put it in a Tin Oven before the Fire, and it will be toasted and brown'd presently. Serve it away hot with Sugar over it, and Wine poured over.

Or do it thus.

TOAST the Bread and soak it in the Wine, set it before the Fire, cut your Cheefe in very thin Slices, rub Butter over the Bottom of a Plate, lay the Cheefe on, pour in two or three Spoonfuls of White Wine, cover it with another Plate, set it over a Chafing-dish of hot Coals for two or three Minutes, then stir it till it is done, and well mixed. You may

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may stir in a little Mustard; when it is enough lay it on the Bread; just brown it with a hot Shovel. Serve it away hot.

An Italian Rabbit.

TOAST a Slice of Bread, butter it, put upon it a Slice of Cheese the Length of your Bread, let that be toasted; then put upon the Cheese some Mustard and Pepper, then Parsley minced, and upon the whole some Anchovies, in Pieces, very thick, so serve away.

To make Ramakins.

TAKE a Quarter of a Pound of *Cheshire* Cheese, not too fat, two Ounces of Butter and two Eggs, beat all together well, then prepare some Toasts, very brown, butter them on both Sides, then spread the Cheese, &c. upon them, hold the Salamander, or a red hot Fire-shovel, over it, and serve it quick.

Cheese melted with Truffles.

TAKE what Quantity of *Parmesan*, or *Cheshire* Cheese you please, cut it in small Slices, or grate it, and put it in a Plate, with Half a Glass of Water, or White Wine; season it with Pepper, Nutmeg, Parsley, Cives, or some fresh Truffles minced very small; put your Plate on a Stove, or Chafing-dish, and put a Bit of Butter as big as an Egg; when your Cheese begins to melt, stir it well; being melted, take the White of an Egg whipped into a Froth, which put to it, you may add the Yolk, if you will, and stir it well. Cut some Sippets of Bread; fry or toast them; let them be as long as your Finger, and put them about the Brim of your Plate; add the Juice of an Orange, and serve it hot. Another Time dress it without the Truffles, Parsley or Cives, by adding a small Rocambole to those that love it.

To make Fairy Butter.

TAKE the Yolks of four hard Eggs, and Half a Pound of Loaf-sugar beat and sifted, Half a Pound of fresh Butter, bray them in a marble Mortar, or some other convenient Thing, with a Spoonful or two of Orange-flower-water; when it is well mixed, force it through the Corner of a coarse Cloth, in little Heaps on a China-Plate, or through the Top of a Drudging-Box. This is a pretty Thing o set off a Table at Supper.

Butter'd Oranges.

TAKE eight Eggs, and the Whites of four; beat them well together, then squeeze into them the Juice of seven good Oranges, and three or four Spoonfuls of Rose-water, and let them run through a Hair-sieve into a Bason; put to it Half a Pound of Sugar beat, then set it over a gentle Fire, and when it begins to thicken put in a Bit of Butter, about the Bigness of a large Nutmeg, and when it is somewhat thicker pour it into a broad flat China-Dish, and eat it cold. It will not keep well above two Days, but is very wholesome and pleasant to the Taste.

Lemon Butter.

TAKE three Pints of Cream, set it on the Fire, and when it is ready to boil, crush the Juice of a Lemon into it; then stir it about, and hang it up in a Cloth, that the Whey may run from it, and, when it is well drained, sweeten it to your Taste, (and, if you please, bruise some Peel in the Sugar you sweeten it withal) and so serve it.

Almond Butter.

TAKE three Quarters of a Pound of Almonds, and lay them in cold Water all Night; blanch them the next Morning, and beat them very fine; put to them a Pint of clear Spring-water, and strain them hard for press them in a little Press) then beat your Almonds again with some of the same Liquor, and strain them again; do so till all the Goodness of your Almonds is come into your Liquor; set a Quart of thick Cream on the Fire, and, as soon as it is warm, put in your Almond-liquor, the Yolks of six Eggs well beat, two or three Spoonfuls of Rose-water or Orange-flower-water, and a little Salt; stir it till it rises in Curds, then drain it in a Cloth; the next Day beat it up with six Ounces of double-refined Sugar beat and sifted. Another Way is, to beat that Quantity of Almonds with only so much Water as will keep them from oiling, and strain them out; then set a Quart of thick Cream upon a quick Fire, and, when it is ready to boil, put in your Almonds.

Orange Butter.

TAKE two Quarts of new Cream, beat it up to a considerable Thickness; then put to it a Quarter of a Pint of Orange-flower-water, and a Quarter of a Pint of Claret; being

being beaten to the Thickness of Butter, it will have both the Scent and Colour of Orange.

Another Way.

TAKE the Yolks of ten Eggs beat very well, Half a Pint of *Rhenish*, six Ounces of Sugar, and the Juice of three sweet Oranges; set them over a gentle Fire, stirring one Way till it is thick. When you take it off, stir in a Piece of Butter as big as a large Walnut.

You may make Almond and Pistachio Butter the same Way; only they must be first blanched and pounded.

To make Parsley, Sage, Thyme, Savoury, or Lemon Thyme-Butter.

Clarify your Butter, then mix it with a little of the Chymical Oil of any of the Herbs, till the Butter is strong enough to your Taste or Liking, then mix them well together; this will be a great Rarity, and will make the Butter keep a long Time, this will be much better than the eating the Plants with Bread and Butter.

You may also do this without clarifying the Butter, by taking Butter newly made, and working it well from its Water Milk, and wheyish Parts before you put in the Oils.

Sallads.

SAllads are commonly made of Lettuces of any Sort, Sage, Sorrel, Parsley, Tarragon, Cressies, the white Part of young Onions, or Shalots, all pick'd and wash'd, and in Proportion to different Palates; these are eaten commonly with a little Salt, one Part Mustard, two Parts Vinegar, and three Parts Oil, well beaten together and pour'd over the Sallad, or put in the several Sides of the Dish, that each Person may roll his Sallad in as he pleases.

Another Way.

TAKE a hard Cabbage, and with a sharp Knife shave it as thin as possible, that it may not be discern'd what it is, and serve it with Oil, Mustard, and Vinegar.

Or else take Corn-sallad, and Hore-radish scrap'd fine; dish it handsomely, and serve it with Oil and Vinegar.

Another.

AFTER you have duly proportioned the Herbs, take two Thirds of Oil of Olives, one Third of Vinegar, some hard Eggs cut small, both the Whites and Yolks, a little Salt and Mustard, all which must be well mixed, and poured over the Sallad, having first cut the large Herbs, such as Cellery, Endive, Cabbage-lettuce, but none of the small ones: Then mix all well together, that it may be ready just when you want to use it, for the Oil will make it presently soften, and lose its Briskness.

Another.

BOIL some Sorrel in Water and Salt, and when it is enough, drain it and butter it, adding a little Vinegar, garnish with hard Eggs.

Another.

TAKE either Cauliflowers, Carrots, Parsnips, Turnips or Beet-roots, after they are well boiled and cold, and serve them with Oil, Vinegar and Pepper, and garnish with hard Eggs and Lemon.

You may scrape the Carrots, Parsnips and Beet-roots, after they are boiled, and lay them separate in a Plate with some scrap'd Horse-radish in the Middle, or serve them in Slices.

To make a Sallad of a cold Capon or Pullet.

CUT the Breast of a Capon, or Pullet roasted, in as thin Slices as you can; then mince together a Handful of Capers, a little long Grass, or Tarragon, and Half a Dozen Anchovies; when these are minced, but not too small, strew all on your Sallad; garnish with Oranges, Lemons, or Barberries, and serve it up with a little Salt, Oil, and Vinegar.

C H A P.

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Of POTTING.

Potted Hare.

FIRST bone your Hare, then half lard it, and season it well, then lay it in a deep Pan; put in one Pound of Sewet chopped, and two Pounds of Butter, cover it and bake it tender, and take out the larded Pieces, and squeeze them dry; put them into your Pot again, and cover them with clarified Butter; beat the other very well in a Mortar, and put it in your Pot, squeeze it hard down, and cover it with clarified Butter.

Another Way.

WASH your Hare clean, dry it well with a Cloth from the Blood, cut it into Quarters, season it with Salt, Pepper, Nutmeg, Cloves, and Mace, put it into a Pot with a few Bay-leaves and a Pound of fresh Butter, and bake it; when it is baked, take out all the Bones, put it into a Mortar, pound it, pour the Butter from the Gravy, and mix it with the Flesh; then put it into a well glazed Venison-pot, press it down close, and cover it an Inch thick with clarified Butter.

Another Way.

TAKE three Pounds of the pure Flesh of Hare, and a Pound and a Half of the clear Fat of Pork, or Bacon, and beat them in a Mortar till you cannot distinguish each from the other, then season it with Pepper, Salt, large Nutmeg, a large Handful of sweet Herbs, as sweet Marjoram, Thyme, and a double Quantity of Parsley; shred all very fine, and mix it with the Seasoning, and beat it all together till all is very well mingled; then put it into a Pot, and lay it lower in the Middle than the Sides, and paste it up; two Hours will bake it. When it comes out of the Oven, have clarified Butter ready, fill the Pot an Inch above the Meat while it is hot, when it is cold, paper it up, so keep it, which you may do three or four Months before it is cut: The Fat of Pork is much better than the Fat of Bacon.

Another Way.

BONE your Hare and take away all the skinny Part, then put to the Flesh some Fat of Pork or Bacon, add savoury Herbs, season it with Mace, Nutmeg, Pepper, and a little Salt, then beat all this fine in a Mortar, then pot it down, and put in a Pint of Claret, and bake it about an Hour and Half, and when it comes out, pour out all the Gravy, and fill it up with clarified Butter.

To pot Tongues.

AFTER having got Neats Tongues that look red out of Pickle, cut off the Roots, and boil them till they may be easily peeled: For the Seasoning, take Salt, Pepper, Nutmeg, Cloves and Mace, and rub it well into them while they are hot, then put them in a Pan, cover them with melted Butter and bake them: When they are baked, take them out, and turn them into another Pot to be kept for Use: At the same Time, pour off all the Butter, keep back the Gravy, and cover your Tongues with other melted Butter an Inch deep.

• *To pot Neats Tongues, a better Way than drying them.*

PICKLE them red, as you do to dry, and, when you think them salt enough to dry, boil them very tender; take them up, and peel them, and rub them with Pepper, Cloves, and Mace all over, then turn them round into a Pot to bake: Lay them in single Pots on their Side; you must cut off the Root as well as the Skin, and cover them with Butter: Bake them, when they come out of the Oven, pour out the Gravy, and let the same Butter serve; when cleared, if there is not enough, add more clarified.

• *To pot a Cold Tongue, Beef, or Venison.*

CUT it small, beat it well in a Marble Mortar, with melted Butter, and two Anchovies, till the Meat is mellow and fine; then pot it down close in your Pots, and cover it with clarified Butter. Thus you may do cold wild Fowl; or you may pot any Sort of cold Fowl whole, seasoning them with what Spice you please.

To pot Venison.

GET an Haunch of Venison, not lately hunted, and bone it; let three Ounces of Pepper beaten, twelve Nutmegs, with a Handful of Salt, be mingled together with Wine Vinegar: Wet your Venison with the Vinegar, and season it; then with a Knife make Holes on the lean Side of the Haunch, and stuff it as you would do Beef with Parsley: Afterwards, having laid it in the Pot, with the Side downward, clarify three Pounds of Butter, put it thereon with Paste over the Pot; let it stand in the Oven five or six Hours, then take it out, and press it down to the Bottom of the Pot; when it is cold, take the Gravy off from the Top of the Pot, boil it till above Half be consumed, and put it in again with the Butter on the Top of the Pot.

Another Way.

TAKE a Piece of Venison, Fat and Lean together, lay it in a Dish, and stick Pieces of Butter all over; tie a brown Paper over it, and bake it. When it comes out of the Oven, take it out of the Liquor hot, drain it, and lay it in a Dish. When cold, take off all the Skin, and beat the rest in a Marble Mortar, Fat and Lean together. Season it with Mace, Cloves, Nutmeg, Black Pepper, and Salt to your Mind. When the Butter is cold that it was baked in, take a little of it, and beat it with the rest to moisten it; then pot it down close, and cover it with clarified Butter.

You must be sure to beat it, till it is all like a Paste.

To pot Beef.

TAKE of a Buttock of Beef, or a Leg of Mutton Piece, as much as you think proper; cut it in Pieces, season with savoury Spice, Salt-Petre, a little Claret; let it stand all Night, then put it into a Pan, and lay over it Butter, tie Paper over it and bake it; then take it out and dry it with a clean Cloth, then beat it very fine in a Mortar, pour off the Butter from the Gravy, and mix with it in the Beating; then put it in close in Pots; set it in the Oven to settle; when it is cold, cover it with clarified Butter.

Another Way, being the best.

TAKE a Piece of lean Buttock of Beef, rub it over with Salt-Petre; let it lie one Night, then take it out, and salt it very well with White and Bay-salt, put it into a Pot

just fit for it, cover it with Water, and let it lie four Days; then wipe it well with a Cloth, and rub it with Pepper finely beaten; put it down close into a Pot without any Liquor, cover the Pot close with Paste, and let it bake six Hours at least; then take it out, and when it is cold, pick it clean from the Skins and Strings, and beat it in a Marble Mortar very fine; then season it with Nutmeg, Cloves, and Mace finely beaten, to your Taste, and pour in melted Butter, which you may work up with it like a Paste: Put it close down, and even in your Pots, and cover it with clarified Butter.

Beef potted from a Leg of Beef.

TAKE a Leg of Beef, and cut off all the Meat from the Bone, then break the Bone, and take out the Marrow, put the Meat and Bones into a Pan with Water enough to cover them, season with Pepper, Salt, Mace finely beaten, and what other Spice you like, put the Marrow over it in Pieces, tie Paper over it, and send it to the Oven; when it is baked, skim off the Fat into a Basin, and take from it all the Sinews and Bones; pound the Meat, putting to it some of the Fat in the Pounding, and a little *Jamaica* Pepper. Pot it close, and pour over the Remainder of your Fat, and it will keep a long Time.

Beef potted from an Ox-Cheek.

WASH and bone your Cheek, and bake it with the same Ingredients as in the former Receipt; then take out the Skin, the Fat, and the Palate; pound the Flesh; add to a Pound of the Flesh, two or three Ounces of the Fat that swims upon the Liquor.

Spring-Garden Beef.

TAKE lean Beef, and cut it into thin Slices as you do for *Scotch* Collops, then lard it thick with Bacon, and put it into a Pot with Mace, Pepper, and Salt, three or four Bay-leaves, and sweet Herbs, and some Butter, and when it is baked enough, pour the Gravy out, and cover it with clarified Butter.

To pot Beef like Venison.

CUT a large Veiny Piece of Beef into four Pieces; skin it, and beat it with a Rolling-pin: Then let it be well rubbed with *Sal Prunella* and Salt Petre powdered very fine, and laid in a Tray for two Days; that Time being ex-

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pir'd, take it out, and season it pretty high with Salt and Pepper; afterwards, having cut Beef-sewet into long Slices, let them be seasoned in like Manner, and disposed of in the Bottom of a Pot; lay your Meat over the Sewet, also two Pounds of fresh Butter broken into small Pieces on the Top, and set into a quick Oven: When your Beef is baked, take it out of the Pot with a Skimmer, so as to drain it from the Gravy; clear it from the Skins and Veins, and pound it in a Mortar, with a little of the Butter that was skimm'd off; then put it into another Pot, and pour all the Butter over it, keeping back the Gravy. Venison may be potted after the same Manner, only you must not beat it in a Mortar, and Black-Pepper is to be used instead of White.

To pot Pork.

HAVING a Leg, or any fleshy Piece of Pork, skin it, and cut it out in Pieces, beat it in a Mortar very fine; season it high with Salt and Pepper; shred a good Handful of Sage, a Handful of Rosemary, mix it together, and put it into a Pot to bake, with a Pound of Butter; when it comes out of the Oven, take it out with Care, and drain it from the Gravy, then put it into a dry Pot, and press it down close and hard; skim off all the Butter, and put to it, and clarify as much more as will cover an Inch above the Meat; then wet Paper, cover it, and set it in your Cellar: In four Days cut it.

To pot Lobsters.

WE boil the Lobsters till they will come out of their Shells; then take the Meat out of the Tails, and Claws, season them with Mace, Salt, and Pepper, then put them into a Pot, and bake them with Butter, and when they come out of the Oven, take them out of the Pot, and put them into a long Pot, and clarify the Butter they were baked in, with as much more as will cover them very well: Set them by for Use.

Another Way.

TAKE a Dozen of large Lobsters; take out all the Meat of their Tails and Claws after they are boiled; then season them with beaten Pepper, Salt, Cloves, Mace, and Nutmeg, all finely beaten and mixed together; then take a Pot, put therein a Layer of fresh Butter, upon which put a Layer of Lobster, and then strew over some Seasoning, and repeat the same till your Pot is full, and your Lobsters all in;

bake it about an Hour and a Half, then set it by two or three Days, and it will be fit to eat. It will keep a Month or more, if you pour from it the Liquor when it comes out of the Oven, and fill it up with clarified Butter. Eat it with Vinegar.

To pot Salmon as at Newcastle.

HAVING got a Side of Salmon, scale and wipe it very clean, but don't wash it; salt it very well, and let it lie till the Salt be melted and drained from it; then season it with beaten Mace, Cloves, and whole Pepper; lay in three or four Bay-leaves, and cover it all over with Butter: When it is well baked take it out, and let it drain from the Gravy; then put it into the Pot to keep, and when cold, cover it with clarified Butter.

Thus you may do Carp, Tench, Trout, and several Kinds of Fish.

Another Way.

SCALE and clean your Salmon down the Back, and dry it well, and cut it as near the Shape of your Pot as you can; take two Nutmegs, an Ounce of Mace and Cloves beaten, Half an Ounce of white Pepper, an Ounce of Salt, take out all the Bones, and cut off the Jole below the Fins, cut off the Tail; season the scaly Side first, and lay that at the Bottom of the Pot, then rub the Seasoning to the other Side, cover it with a Dish, and let it stand all Night. It must be put double, and the scaly Side Top and Bottom; put Butter Bottom and Top, and cover the Pot with some stiff coarse Paste: Three Hours will bake it, if a large Fish; if a small one, two Hours; and when it comes out of the Oven, let it stand Half an Hour; then uncover it, and raise it up at one End, that the Gravy may run out; then put a Trencher and a Weight on it, to press out the Gravy. When the Butter is cold, take it out clear from the Gravy, add some more to it, put it in a Pan before the Fire; when it is melted, pour it over the Salmon; when it is cold, paper it up. As to the Seasoning of these Things, it must be according to your Palate, more or less.

To pot a Jole of Salmon.

SEASON your Jole with Cloves and Mace, a little Salt and Pepper, a Bay-leaf or two; put it into a Pan, and cover it with Butter, then set it in the Oven; and when it is baked, take

take it out, and put it into the Pot you intend to keep it in ; cover it with clarified Butter, and set it by for Use.

To pot Trouts.

CLEAN and scale your Trouts very well, wash them in Vinegar, and slit them down the Back, after which put Pepper and Salt into the Incision, and on their Outfides, and let them lie upon a Dish three Hours ; then lay them in an earthen glaz'd Pan, with Pieces of Butter upon them, and put them in an Oven for two Hours, if they are Fish of fourteen Inches long, or less in Proportion, taking Care to tie some Paper close over the Pan. When this is done, take away from them all the Liquor, and put them into a Pot, and as soon as they are quite cold, pour some clarified Butter upon them, so cover them ; and they will eat as well as potted Charrs.

To pot Mackarel.

AFTER you have wash'd them and cleans'd them, dry them in a Cloth, cut off the Heads and Tails and Fins, cut them down the Bellies, take out the Roes, and wipe the Black that lies under the Roes ; take out the Bones as clean as you can ; season twelve or thirteen with four Ounces of Salt, Half an Ounce of Nutmegs, as much Pepper, a Quarter of an Ounce of Cloves, as much Ginger beat very fine ; mix with the Salt and season them ; lay them into a long Pot with a few Bay-leaves and Lemon-peel on the Top, a good Quantity of fresh Butter, and bake them at least three Hours : Lay on a double brown Paper wetted and tied close. When they are bak'd, take them out of the Pot while hot, and pull them in small Pieces with your Fingers ; place them close in your potting Pots, and pour clarified Butter on the Top. Do Herrings the same Way.

To pot a Pike.

YOU must scale it, cut off the Head, split it, and take out the Chine-bone ; then strew all over the Inside some Bay-salt and Pepper, roll it up round, lay it in a Pot, and bake it one Hour ; then pour all the Liquor from it, and lay it on a coarse Cloth to drain, then cover it with clarified Butter, and it will be red like Salmon.

To pot Charrs.

AFTER having cleans'd them, cut off their Fins, Tails, and Heads ; then lay them in Rows in a long baking Pan ; cover them with Butter, and season them with All-spice,
Salt,

Salt, Mace, and three Bay-leaves, and bake them one Hour; then take them out, and drain them very well, and dry from that Liquor; you may put them either singly, or two in a Pot, and cover them with clarified Butter; let them stand till cold.

To pot Lampreys.

SKIN them, and cleanse them with Salt, and then wipe them dry; beat some All-spice very fine, mix it with Salt, Cloves, and Mace beaten, then turn them round, and season them, and lay them on one another when you bake them; but when you pot them, if they be large, one will be enough for a Pot; bake them one Hour, and drain them dry, and put some clarified Butter over, and they will keep the Year round.

To pot Eels.

LET your Seasoning be *Jamaica* Pepper, common Pepper, pounded fine, and Salt; strew some of this at the Bottom of an earthen Pan, then cut your Eels, after they are skinned and cleansed, and lay them over it; strew some more of the Seasoning upon them, and put in another Layer of Eels, and so in this Manner until you have put in all your Eels, and then place a few Bay-leaves on the Top of them: Pour in as much common Vinegar as you think convenient, and a like Quantity of Water; cover the Pan with Paper, and bake them: When you take them out of the Oven, pour off the Liquor; then take as much clarified Butter as is proper to cover them handsomely, pour it upon them, and lay them by for Use.

To pot Herrings.

CUT off their Heads, and put them in an earthen Pot, lay them close, and between every Layer of Herrings strew some Salt, not too much; put in Cloves, and Mace and whole Pepper, and Nutmeg cut in Bits; fill up the Pot with Vinegar and Water and a Quarter of a Pint of White Wine; cover it with wet brown Paper, and tie it down, and bake it; when cold it is fit to eat.

To pot Fowls.

LET them be picked clean, and bone the Breasts, and singe them with white Paper, and make them clean with a dry Cloth: Be sure not to wash them; for then they will mould, and not keep. Season them well with Salt, Pepper, Cloves, and Mace, and let them lay till the next Day; then put them in an earthen Pot, with their Breasts downwards;

wards; then clarify as much Butter as will cover them: You may, if you will, strew over them some whole Pepper and Mace; tie the Pot down close, and bake them: if they are full-grown Fowls they will take two Hours, and after they are baked let them stand an Hour; then take them out of the Butter, and drain them from the Gravy, and put them into another Pot with their Breasts upwards, and fill their Crows with good Butter, and fill the Pots an Inch with the Butter you baked them with, and be careful first to pour out the Gravy; and if you have not enough, you must clarify some more.

Ducks are done the same Way as Fowls.

To pot Fowl in general.

SEASON with Pepper, Salt, Mace, and Nutmeg, and put them into an earthen Pan just covered with Water, and bake them; then take them from the Water, and when cold, put them in the Pan again, and pour clarified Butter over them.

To pot Ducks, or any Fowls, or small Birds.

BREAK all the Bones of your Duck with a Rolling-pin, take out the Thigh-bones, and as many others as you can, keeping the Duck whole; season it with Pepper, Salt, Nutmeg, and Cloves; lay them close in a Pot with their Breasts down; put in a little Red Wine, a good deal of Butter, and lay a small Weight upon them; when they are bak'd let them stand in the Pot till they are near cold, to suck up the Seasoning the better; then put them in another Pot, and pour clarified Butter on them; if they are to keep long, put away the Gravy; if to spend soon put it in; take care to season them well.

To pot Pigeons.

CUT off their Legs, draw them, and wipe them with a Cloth, but don't wash them. Season them pretty well with Pepper and Salt, put them in a Pot, with as much Butter as you think will cover them, when melted, and bak'd very tender; then drain them very dry from the Gravy, lay them on a Cloth, and that will suck up all the Gravy. Season them again with Salt, Mace, Cloves, and Pepper beaten fine, and put them down close into a Pot. Take the Butter, when cold, clear from the Gravy, set it before the Fire to melt, and pour over the Birds; if you have not enough, clarify some more, and let the Butter be near an Inch thick above the Birds. Thus you may do all Sorts of Fowl, only wild Fowl should be boned.

Another

Another Way to pot Pigeons.

TRUSS your Pigeons, and season them with Pepper, Salt, Nutmeg, and Cloves, as high as you think fit, and put them into an earthen Pot, cover them with Butter, and bake them; when enough, pour out, and drain away the Butter; and when they are cold, cover them with clarified Butter. You may pot Fish the same Way, but let them be boned when they are baked.

To pot Rabbits.

HALF a Dozen Rabbits being bon'd, mince them fine, and season them with Pepper, Salt, Nutmeg, and Mace, pretty high; then take some Ham, and lay between each Laying of the Rabbits, and fill your Pot with Butter, and set it in the Oven; about four Hours will do it. When you draw it, pour out the Butter it was baked with, and the Fat, and put your Meat in a fresh glaz'd Pot and cover it an Inch thick with clarified Butter.

To pot Mushrooms.

RUB the best Mushrooms with a woollen Cloth, those that will not rub, peel, and take out the Gills, and throw them into Water, as you do them; when they are all done, wipe them dry, and put them in a Sauce-pan, with a Handful of Salt, and a Piece of Butter, and stew them till they are enough, shaking them often, for fear of Burning; then drain them from their Liquor, and when they are cold, wipe them dry, and lay them in a Pot, one by one, as close as you can, till your Pot be full; then clarify Butter, let it stand till it is almost cold, and put it into your Mushrooms. When cold, cover them close in your Pot. When you use them, wipe them clean from the Butter, and stew them in Gravy, thickened as when fresh.

To pot Cheshire Cheese.

GET three Pounds of Cheshire Cheese, and put it into a Mortar, with Half a Pound of the best fresh Butter you can get; pound them together, and in the beating add a Glass or two of Canary, and Half an Ounce of Mace, so finely beat and sifted that it may not be discerned; when all is extremely well mix'd, press it hard down into a Gallipot, cover it with melted Butter, and keep it cool; a Slice of this upon Bread exceeds all the cream Cheeses that can possibly be made, and is generally more acceptable.

Potted

Potted Gloucestershire Cheese.

POUND in a Mortar a Pound of *Gloucester* Cheese, a small Glass of White Wine, a Piece of Butter of the Bigness of a Walnut, and a Spoonful of made Mustard, mix the Whole together, and put it into a Pot. Press it down hard, and pour melted Butter over it. Eat it as in the foregoing Receipt.

C H A P. VII.

Of COLLARING.

To collar Venison.

GET a Haunch or Side of Venison, and cut it into Pieces fit to make three Collars; lard them with Slips of Bacon, then season them with Pepper, Nutmegs, Cloves and Mace beaten, and mix'd with as much Salt as will make the Spices of a greyish Colour; then roll up the Collars, put them into an earthen Pot with a good Quantity of Butter; cover the Pot with a coarse Paste, and bake it for five or six Hours, draw it, let it stand till it is cold, take out the Venison, pour away the Gravy, clean the Pot, then put in clarified Butter, lay your Venison in again, fill it up with clarified Butter. It will keep good a Year.

To collar Beef.

CUT a Piece of Flank-beef square, and take off the inner Skin; make a Brine of Water, and Bay-salt, strong enough to bear an Egg, let the Beef lie in it one Week, then rub it all over with Salt-Petre, and let it lay three Days longer; then take one Ounce of white Pepper, one large Nutmeg, the Weight of it in Mace, and the Weight of both in Cloves; beat it all grossly, add two or three Anchovies chopped small and strew upon the Beef; then roll it up hard, bind it with a Tape, and sew it up in a Cloth, and put it in a long earthen Pan; fill it up with Half Claret, and Half Water, and a little Cochineal; cover it close with a coarse Paste, and bake it twelve Hours in a very hot Oven; then take off the Tape, and roll the Cloth very hard about it again, tie it up and hang it up to drain and cool: If you like Herbs, Thyme, Sweet-

Sweet-marjoram, and Parsley shred, are the proper Sort; but it does not roll so close with as without. It cannot be baked too tender.

Another Way.

WHEN you have boned your Beef, then make a Brine of three Gallons of Water, one Pound of Bay-salt, two Pounds of White-salt, and Half an Ounce of Salt-petre; make the Brine strong enough to bear an Egg; then lay your Beef in the Brine nine Days; then take it out, and beat it with a Rolling-pin very well; season it with an Ounce of Mace, six Nutmegs, which is best, shred fine, and not pound-ed, an Ounce of Bay-berries, some dried Sweet-marjoram, powdered small, two Dozen of Cloves, an Ounce of Pepper, a Handful or two of White-salt, beaten in a Mortar. Mix all your Seasonings together, and strew it all over the Beef; mind that the Beef be well dried, roll it up hard, bind it well in a Cloth, and put it into a Pot that will hold it; put to it three Pints, or two Quarts of Claret, Half a Pint of Vinegar, and a Quart of Water; cover the Pot with a coarse Dough, and bake it with a Batch of Bread, then let it lie all Night: In the Morning take it out of the Liquor, and bind it faster, and hang it up to be cold.

Another Way.

YOU must take about three Stone of Flank-beef, skin it, and bone it, and beat it well with a Rolling-pin; lay it in Pump-water for two Days, and then salt it with Bay-salt, and let it lie three Days; then take a Pint of Petre-salt, and boil in a Gallon of Water; boil it over Night, that it may be cold; then pour away the bloody Brine from the Beef, and put the Petre-Brine to it; then take it out, after boiling a little Time, and drain it: Take an Ounce of Nutmegs, Half an Ounce of Cloves and Mace, an Ounce of Pepper, with Herbs, one Handful of Thyme, one of Sweet-marjoram, two of Sage, and a little Savoury, chopp'd all well together, and strew'd all over the Beef; then roll it up as tight as you can, and sew it in a Cloth, and bake it in a Pan full of Water; when bak'd, and near cold, new roll it: If it be kept long, you must put in no Herbs, nor bake it in Water, but with Beef-sweet. Let your Rolls be small; two Rolls are enough in one Pot. When they are bak'd, take them from the Fat hot, and set them by for the Gravy to run from them; then roll them up again very tight, before they are cold; and when cold, take off the

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Tape, and put them in your Pots, covered with Beef-sewet. This will keep good to the *Indies*.

To collar a Breast of Mutton.

GET a large Breast of Mutton, take off the red Skin, and all the Gristles and Bones; then grate Crumbs of Bread, and the Yolks of two or three hard Eggs, a little Lemon-peel, sweet Herbs of all Sorts, and Cives, Pepper, Salt, and Spice; mix these all together; wash and clean six Anchovies, and lay them here and there upon the Meat; then strew your Seasoning over it, roll it hard, and bind it with Tape, and you may bake, boil, or roast it: Cut it in Pieces as thick as three Fingers, and serve it with strong Gravy sauced some Anchovies dissolved in it, and put into your Dish with the Mutton, some fry'd Oysters, and Force-meat Balls; garnish your Dish with Barberries and Lemon, if you use it for a Side-dish; but if you make Use of it as a standing Dish; then lay in the Bottom of the Dish, Cutlers, Cabbage, Cauliflowers, and what is in Season, with Force-meat Balls, and black and white Puddings all about it.

To collar a Breast of Mutton to eat hot.

BONE a large Breast of Mutton, and take out all the Gristles, rub it all over with the Yolk of an Egg, and season it with Pepper, Salt, Nutmeg, Parsley, Thyme, and Sweet-marjoram, all shred small, and Shalot if you love it; wash and cut an Anchovy in Pieces; strew all this over the Meat, roll it up hard, tie it with a Tape, and put it into boiling Water; when it is tender, take it out, cut it in round Slices, not too thin; pour over it a Sauce made of Gravy, Spice, Anchovy, Claret, Onion, a few sweet Herbs, strained and thickened with Butter, and shred Pickles. Garnish with Pickles.

To collar a Breast of Veal, to be eaten hot.

TAKE the Bones out of your Veal; take Salt, Pepper, Sweet-marjoram, shred Sewet, beaten Mace, grated Nutmeg, and Crumbs of Bread, with a few Oysters; pound all these together in a Mortar, spread them thick over your Veal; then roll it up hard into a Collar; sew it up in a Cloth, and boil it for three Hours; make your Sauce as you do for a white Fricasey, thickened with Cream and the Yolks of Eggs. First boil the Bones to make good Gravy, and fry the Sweet-bread handsomely, cut in Bits; make Force-meat Balls of some of the Stuffing, and colour it with Juice of Spinach, and

and make it into Balls with the Yolks of raw Eggs, and either fry, or boil them in the Sauce with the Sweetbread for Garnish, and Slices of Lemon and fry'd Bacon.

Another Way.

BONE a large fat Breast of Veal, take out also the Gristles; then having shred Sage, Winter-savoury, Sweet-marjoram, Thyme, and Cives small, and a little Lemon-peel, season them with Salt, Pepper, and Nutmeg; add also three or four hard Eggs chopp'd small; then bone five Anchovies, and cut a Quarter of a Pound of Bacon into thin Slices; lay them over your Meat, strew your Seasoning and Herbs upon it, having shred some Marrow and Beef-sweet together, and mix'd with your Seasoning and Herbs; then roll up your Collars tight, and bind them up with Tape, and set them into the Oven, and when baked and cold, cut it into Slices, and eat it with Oil and Vinegar beat up thick together, or the Juice of Lemon and Pickles, if you please. You may boil your Collars, if you like it, in the following Pickle, *viz.* Set on a Pot with Half Milk and Water, and put in the Veal-bones, with a Bunch of sweet Herbs, Mace, Pepper, Nutmeg, Salt, and whole Pepper, and a Bay-leaf; when all these are boil'd well till all the Goodness is out, take out the Bones, and put in the Collars, and let them boil tender; then take them out and tie them up hard in clean Cloths, and hang them up till they are cold; then skim off all the Fat of the Pickle; and when they are boiled enough, and the Broth cold, put them in, and boil up the Pickle, as you find Occasion. Eat it as before directed.

Another Way.

BONE a Breast of Veal, wash and soak it in three or four Waters, dry it in a Cloth, and season it with savoury Spice; shred sweet Herbs, a Rasher of Bacon dipt in Batter of Eggs, and strew over the Veal, then roll it up in a Collar, and tie it in a Cloth, and boil it in Water and Salt, with Half a Pint of Vinegar and whole Spice; skim it clean. When boiled take it up, and when cold take it out of the Cloth, and keep it in this Pickle.

To collar a Calf's Head.

TAKE a Calf's Head with the Skin and Hair upon it; then scald it to fetch off the Hair; then parboil it, but not too much; then get it clean from the Bones while it is hot; you must slit it on the Fore-part; season it with Pepper, Salt,

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Salt, Cloves, Mace, Nutmeg, and sweet Herbs, shred small, and all mixed together with the Yolks of three or four Eggs, and spread it over the Head, and roll it up hard; boil it gently for three Hours in just as much Water as will cover it; when it is tender 'tis boil'd enough: If you do the Tongue, first boil it, and peel it, and slice it in thin Slices, and likewise the Palate, and put them and the Eyes in the Inside of the Head before you roll it up. When the Head is taken out, season the Pickle with Salt, Pepper, and Spice, and give it a Boil, adding to it a Pint of White Wine, and as much Vinegar. When it is cold, put in the Collar, and when you use it cut it in Slices.

Another Way.

CLEANSE your Head well in Water and Salt three or four Hours, and bone it; then take it out, and dry it well with a Cloth, then spread it on your Dresser, and cut it as broad as you can, and wash it over with the Yolks of Eggs, and season it with chopp'd Sage, Thyme, Parsley, Pepper, Salt, and Nutmeg, then lay a Row of Slices of Ham, and then a Row of Force-meat, and a few Cocks-combs, and Slices of Sweetbread; then roll it up very tight, and tie it in a Cloth, or you may do it with a broad Tape, and then either stew it, boil it, or bake it; you may serve it hot or cold.

To collar a Swan.

BONE the Swan, part the two Sides, and soak it twelve Hours in White Wine, Salt, Pepper, Cloves, and Mace; then take it up, and take Pepper and Sage minced, and dipping them into the Yolks of Eggs, lay them on the two Sides of the Swan; then roll them up into Collars, and boil them in strong Broth and a little White Wine, whole Pepper, and large Mace; when you serve them up, cut them in Halves, and garnish the Dish with *Westphalia* Ham minced; boil the Head to set upon the Collars in the Middle of the Dish.

To collar and soufe Pork.

TAKE a Piece of Pork out of the Side, lay it in Water all Night, and squeeze out the Blood; then season with Sage, Parsley, Thyme, and Sweet-marjoram; then cut Slices of a Leg of Veal, hack them with a Knife, and season them with Salt, Pepper, Nutmeg, and Mace; then wash your Pork on the Inside with Yolks of Eggs, and the Outside of your Veal with the same, and lay it with the Pork; then strew on the remaining Part of your Seasoning, roll it up hard into

into a Collar, bind it with Tape, and boil it; when it is boil'd, soufe it in the same Liquor with beaten Pepper and Ginger, and a little Vinegar. When you serve it up, stick the Pork with Bay-leaves, or Rosemary, and Flowers, and garnish your Dish with Sage and Flowers.

Another Way.

BONE a Breast of Pork, then season it with Pepper, Salt, Cloves, Mace, and Nutmeg, and a good Quantity of Thyme and Parsley shred fine; roll it in a hard Collar, in a Cloth, tie it hard, and boil it in a Quart of Water, Salt, a Quart of Vinegar, and a Faggot of sweet Herbs, till it is tender; and when cold, keep it in this Drink.

To collar a Pig.

SPLIT it up the Belly and Back, then take out all the Bones, wash it clean from the Blood, and lay it to soak in a Pan of Water a Day and a Night, shifting the Water as it grows red; then take it out, and wipe it very dry, strew all the Inside of both Pieces very well with Salt, Pepper, Cloves, Mace, and Nutmeg, beat and grated; then roll them up as hard and as tight as you possibly can, in two Collars, bind them with a long Tape as close as it will lie; and after that sew them up in Cloths. The Liquor you boil them in must be a Quart of White Wine, a little good Vinegar, and the rest Water; there must be a great deal more than will cover them, because they must boil leisurely above three Hours; put into the Liquor a Piece of Ginger, a Nutmeg cut in Pieces, a few Cloves, and two Blades of Mace, a Sprig of Bays, and a few Leaves of Sage, with some Salt; when they are tender, take them up, and squeeze them tight in a Cloth, that they may come out in Shape. When the Liquor they were boiled in is cold, add Half a Pint of Vinegar, and keep the Collars in it. If the Pickle begins to spoil, strain it through a coarse Cloth, boil it, and skim it; when cold, pour it over. Observe, before you strain the Pickle, to wash the Collars, wipe them dry, and wipe the Pan clean; strain it again after it is boiled, and cover it very close.

Another Way.

LET it be a good fat Pig, scald him, then cut off his Head, and take out all the Bones and Gristles; take care to keep the Skin whole; you may make two Collars, by cutting it down the Back, or make but one, just as you like. Lay it in Water all Night; in the Morning take it out, and dry

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dry it well, and season it with Salt, Pepper, Cloves, Mace, and Nutmeg, all beaten; for Herbs, take Sage, Rosemary, and if you like them, a few Marygolds, and a little Lemon-peel; roll them up hard in a Cloth, and boil them tender. To keep them, let your Souse-drink be Water, Milk, and Bran, and let them be cold before you put them in, and the Drink strained.

To collar Cow-Heels.

BONE five or six Cow-Heels, or Feet, while they are hot, then lay them upon one another, strewing some Salt between; then roll them up in a coarse Cloth, and squeeze in both Ends, and tie them up very hard; boil it an Hour and a Half; then take it out, and when it is cold, put it in to common Souse-drink for Brawn. Cut off a little at each End, and it will look better. Serve it in Slices, or the Collar, as you please.

To souse and collar Soals.

BONE your Soals, and either scrape or skin them; then mince some Salmon, Oysters, Prawns, or Shrimps, with the Yolks of hard Eggs and Anchovies; mix these with savoury Herbs shred small; season with Salt, Pepper, Ginger, Cloves, and Nutmeg; dry your Soals, and wash them over with the Yolks of Eggs; spread on them the minced Fish and Seasoning before-mentioned; then roll up your Soals in Collars, tie them up with Tape, and boil them; pickle them in Wine, Water, Vinegar, Salt, Spices, and sweet Herbs, boiled all together.

To collar Trouts or Eels.

SCRAPE your Trout, and scour your Eels with Salt and Sand, then clear their Insides, and cut them open, taking out the Back-bones, and cut off the Heads, Fins, and Tails, then season the Insides with Cloves, Mace, Pepper, and Salt, sweet Herbs, Parsley, an Onion shred small, and Cives; strew all this on the Inside of your Fish, and beginning at the Tail roll your Fish up to the Head as hard as you can; then tie your Collars with Tape, and put to them four Quarts of Water, one Quart of White Wine Vinegar, a Handful of Salt, Half of it Bay-salt, a Bundle of sweet Herbs, a little Mace, and whole Pepper, some Bay-leaves and an Onion, and all the Bones you took out of your Fish; let this Pickle boil, then skim it well, and put in your Fish, and when it is enough take it up, and let both it and the Pickle be quite cold, then put them together in a Stone Pot, and keep them for Use.

To collar Eels.

SPLIT a large Eel, bone it, and wash it, then strew it with Cloves, Mace, beaten Pepper, Salt, and sweet Herbs; then roll it up, and tie it with Splinters round it; so boil it in Water and Salt, White Wine Vinegar, and a Blade of Mace; when the Eel is boiled, take it up, and let the Pickle boil a little, and when 'tis cold, put in the Eel.

Another Way.

YOU must scour your large silver Eels with Salt, and slit them down the Back; take out all the Bones, wash and dry them, and season them with Nutmeg, Mace, Pepper, and Salt, minced Parsley, Thyme, Sage, and an Onion; then roll each in Collars in a small Cloth; tie them close, and boil them in Water and Salt, with the Heads and Bones, and Half a Pint of Vinegar, a Faggot of Herbs, some Ginger, and a little Isinglass; when they are tender, take them up, and tie them close again; strain the Pickle, and keep the Eels in it.

Another Way.

SKIN two large Eels, then cut them down the Back; take out the Bones, chop a Handful of sweet Herbs and season them with Nutmeg, Pepper, and Salt; strew the Herbs on the Inside of the Eel, roll them up like a Collar of Brawn; put them in a Cloth, and boil them very tender in Vinegar and Salt; and take them up; and when they are cold, put them into the Liquor for three or four Days; if too sharp, put in Water when you boil them.

To collar Salmon.

TAKE a Side of Salmon, cut off about a Handful of the Tail, wash your large Piece very well, dry it with a clean Cloth; then wash it over with Yolks of Eggs; and then make Force-meat with that you cut off the Tail; but take off the Skin, and put to it a Handful of parboiled Oysters, a Tail or two of Lobsters, the Yolks of three or four Eggs boiled hard, six Anchovies, a Handful of sweet Herbs chopped small, a little Salt, Cloves, Mace, Nutmeg, Pepper beat fine, and grated Bread; work all these together into a Body, with the Yolks of Eggs, lay it all over the fleshy Part, and a little more Pepper and Salt over the Salmon; so roll it up into a Collar, and bind it with broad Tape, then boil it in

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in Water, Salt, and Vinegar ; but let the Liquor boil first ; then put in your Collars, a Bunch of sweet Herbs, sliced Ginger and Nutmeg ; let it boil, but not too fast ; it will take near two Hours boiling : when it is enough, take it up into your Soufing-pan, and when the Pickle is cold, put it to your Salmon, and let it stand in till it is used ; or otherwise you may pot it. Fill it up with clarified Butter, as you pot Fowls ; that Way will keep longest.

To collar a Pig's Head.

TAKE the Head of a scalded Porker, with the Feet, Tongue, and Ears, soak and wash them well ; boil them tender, and take out all the Bones and Gristles, then salt them to your Taste ; take a Cloth, sew it tight over it, and tie each End ; then roll it round with a Roller, and boil it two Hours ; lay it strait against a Board, and lay a Weight upon it of five or six Pounds, till the next Day ; then unroll it, and put it into Pickle, as Brawn.

To make Sham Brawn.

BOIL two Pair of Neats Feet tender, take a Piece of Pork off the thick Flank, and boil it almost enough, then pick off the Flesh of the Feet, and roll it up in the Pork tight, like a Collar of Brawn ; then take a strong Cloth and some coarse Tape, roll it tight round with the Tape, then tie it up in a Cloth, and boil it till a Straw will run through it ; then take it up, and hang it up in a Cloth till it is quite cold ; then put it into some soufing Liquor, and use it at your own Pleasure.

To collar Widgeons.

BONE your Widgeons, part the two Sides, soak them twelve Hours in a little White Wine, Cloves, Mace, Pepper, and Salt ; then take them out, dry them, season them with Pepper and Sage minced ; and being dipt in Eggs, lay them on the Sides of the Widgeons ; add also a Couple of Onions ; then roll them up into Collars, boil them in strong Broth, White Wine, whole Pepper, and large Mace ; let this be the Pickle. When you serve them garnish the Dish with *Westphalia* Ham minced.

C H A P. VIII. Of CONFECTIONARY.

Orange Cream.

PUT to a Pint of the Juice of *Seville* Oranges, the Yolks of six Eggs, the Whites of four; beat the Eggs very well, and strain them and the Juice together; add to it a Pound of double-refined Sugar, beaten and sifted; set them all together on a slow Fire, and put the Peel of Half an Orange in it, keep it stirring all the while, and when it is almost ready to boil, take out the Orange-peel, and pour out the Cream into Glasses.

Another Way.

TAKE four Oranges, and grate the Peels into a Pint of Water; then squeeze the Juice into the Water, beat the Yolks of four Eggs very well, and put into the Water, sweeten it very well with double-refined Sugar; press all hard thro' a strong Strainer; set it on the Fire, and stir it carefully all one Way, till it is as thick as Cream; then pour it into your Glasses.

Lemon-Cream.

WE take five large Lemons, and squeeze out the Juice, then take the Whites of six Eggs well beaten, ten Ounces of double-refined Sugar beaten very fine, and twenty Spoonfuls of Spring-water; mix all together, and strain it thro' a Jelly-bag; set it over a gentle Fire, skim it very well, and keep it constantly stirring all one Way; when it is as hot as you can bear your Finger in it, take it off, and pour it into Glasses; put Shreds of Lemon-peel into some of the Glasses.

Clear Lemon-Cream.

GET half-made Hartshorn Jelly, and put it into the Peel of two Lemons; set it over the Fire, and let it boil; then take the Whites of six Eggs, and beat them well; take the Juice of four Lemons, grate the Peel of them, and put it into the Juice of the Lemons to soak a little while; afterwards put the Juice and the Eggs together; put in such a Quantity of double-refined Sugar as will sweeten it to your Taste; let it boil very fast almost a Quarter of an Hour, then strain it thro' a Flannel Jelly-bag, and, as it runs through, put

it in again two or three Times, till it looks clear; after which take the Peel of the Lemons boiled in it, and cut it into very fine Threads; put an equal Quantity of them into every Glass; stir it till it is half cold, and then put it into Glasses.

Yellow Lemon Cream.

GRATE off the Peel of four Lemons, squeeze the Juice to it, and let it steep four or five Hours; strain it, and put to it the Whites of eight Eggs, and the Yolks of two, well beaten and strained, a Pound of double-refined Sugar, and a Quarter of a Pint of Rose-water; stir all these well together, and set it on a quick Fire, but let it not boil; and when it is Cream, it is enough.

Almond Cream.

YOU must take a Quart of Cream, boil it with Half a Nutmeg, Mace, and a Btt of Lemon-peel, and sweeten it to your Taste; then blanch some Almonds, and beat them very fine, with a Spoonful of Rose or Orange-flower-water; then take nine Whites of Eggs well beaten, and strain them to your Almonds, and rub them very well through a thin Strainer, so thicken your Cream; just give it one Boil, and pour it into China Dishes, and when it is cold serve it up.

Almond Milk.

TAKE a Pound of sweet Almonds, and bitter ones; blanch them well, then pound them in a Mortar, sprinkling them frequently with Milk, lest they turn; then take a Quart of Milk made luke-warm, and mix it well with your Almonds, strain as much as you can of it thro' a Sieve; then pour the Liquor into a Sauce-pan, and put in a Stick of Cinnamon, set it over a Stove, and boil it, keeping it stirring continually with a Spoon, till it comes to a Cream; when it begins to thicken, put in a little Salt, and sweeten it with Sugar; then put some small Crusts of Bread, no thicker than a Sixpence, into a Dish, and pour the Almond Milk upon them, and serve it hot. Thus it is made, when used only at Collations; but when it is used at Meals it is made thus:

Take Cream and Milk, a Pint of each, and having pounded your Almonds, boil them together in a Sauce-pan, putting in a Stick of Cinnamon, a little Salt, some Sugar, and a Zest or two of Lemon; mix all these well with your Almonds, and strain all through a Sieve, with Half a Dozen new-laid Eggs; then set a Sauce pan of Water over the Stove, and when it

begins to boil, put a Dish over the Sauce-pan ; pour your Almond-milk into the Dish, and cover it with the Lid of a Tart-pan of fitting Size, then put live Coals upon it ; look into it now and then, and when you perceive it is grown thick, set it by to cool, and serve it up cold in little Dishes, or Plates.

Pistachoe Cream.

GET a Quarter of a Pound of Pistachoe Kernels, pound them very fine in a Marble Mortar, with a Spoonful or two of Rose-water, and then boil them in a Pint of Cream, adding the Juice of Spinach to make it green to your Mind, thicken it with Eggs, and sweeten it to your Taste, then set it in *China* Basons to cool.

Steeple Cream.

HAVING five Ounces of Hartshorn, and two Ounces of Ivory, put them into a Stone-bottle, and fill it up with Water to the Neck, and put in a small Quantity of Gum Arabick, and Gum Dragant ; then tie up the Bottle very close, and set it in a Pot of Water with Hay at the Bottom ; let it boil six Hours, take it out, and let it stand an Hour before you open it, lest it fly in your Face ; strain it, and it will be a strong Jelly ; then take a Pound of blanched Almonds, and beat them very fine, and mix it with a Pint of Cream, and let it stand a little, then strain it out, and mix it with a Pound of the Jelly ; set it over the Fire till it is scalding hot, sweeten it to your Taste with double-refined Sugar ; then take it off, and put in a little Ambergrease, and pour it into small high Gallipots, shaped like a Sugar-loaf ; when it is cold, turn it out, and lay whipped Cream about it in Heaps.

Another Way.

TAKE a very strong Jelly of Hartshorn, and that it may be so, put Half a Pound of good Hartshorn to a Quart and Half a Pint of Water ; let it boil away near Half, strain it off through a Jelly-bag, then have ready, beaten to a very fine Paste, six Ounces of Almonds, which must be carefully beat with one Spoonful of good Orange-flower-water, with six or eight Spoonfuls of very thick sweet Cream ; then take near as much Cream as you have Jelly, and put both into a Sauce-pan, and strain in your Almonds ; sweeten it to your Taste with double-refined Sugar ; set it over the Fire, and stir it with Care constantly, till it is ready to boil, so take it off, and keep it stirring, till it is near cold ; then pour it into nar-

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row-bottomed Drinking-glasses, in which let it stand a whole Day: When you would turn it out, put your Glasses into warm Water for a Minute, and it will turn out like a Sugar-loaf.

Ratiffa Cream.

BOIL six Laurel-leaves in a Quart of thick Cream; when it is boiled throw away the Leaves, and beat the Yolks of five Eggs, with a little cold Cream and Sugar to your Taste, then thicken the Cream with your Eggs, and set it over the Fire again, but let it not boil; keep it stirring all the while, and pour it into *China* Dishes; when it is cold it is fit for Use.

Imperial Cream.

TAKE a Pint of Cream and boil it with a Stick of Cinnamon, and put to it a Pint of Hartshorn-jelly, stir them together with two Spoonfuls of Orange-flower-water; sweeten it to your Taste, and, when it is cold, slice some blanched Almonds in long Pieces, and stick them in Rows in it, so serve it up.

Raspberry Cream.

TAKE a Quart of Custard-stuff, and mix it with bruised ripe Raspberries, or preserved ones, gather it over the Fire and strain it, then put it in Glasses. Thus you may make any other Sort of Cream with altering the Fruit.

Rhenish Wine Cream.

PUT over the Fire a Pint of *Rhenish*, a Stick of Cinnamon, and Half a Pound of Sugar; while this is boiling, take seven Yolks and Whites of Eggs, beat them well together with a Whisk, till the Wine is Half driven into them, and the Eggs to a Syrup, stir it very quick with the Whisk till it comes to that Thickness that you may lift it on a Pint of a Knife, but besure you let it not curdle; add to it the Juice of a Lemon, and Orange-flower-water; so pour it in your Dish, and garnish with Citron and Biscuit.

Chocolate Cream.

FIRST take a Quart of Milk, a Quarter of a Pound of Sugar, and boil them together for a Quarter of an Hour, then beat up the Yolk of an Egg, put it in the Cream, and give it three or four Boils; take it off the Fire, and put scrap'd Chocolate to it till the Cream has taken the Colour of it; then boil it again for a Minute, strain it through a Sieve,

and serve it in *China* Dishes: Cinnamon Cream is made in the same Manner.

Whipp'd Cream.

FIRST take a Quart of thick Cream, then the Whites of eight Eggs, beaten with Half a Pint of Sack; mix them together, and sweeten to your Taste with double-refin'd Sugar; you may perfume it, if you please, with some Musk or Ambergrease tied in a Rag, and steep'd in the Cream a little, whip it with a Whisk, and a Bit of Lemon-peel tied in the Middle of the Whisk; take the Froth with a Spoon, and lay it in your Glasses or Basons.

Blanched Cream.

YOU must get a Quart of the thickest sweet Cream, and season it with fine Sugar and Orange-flower-water; then boil it, and beat the Whites of twenty Eggs, with a little cold Cream, take out the Treddles, and when the Cream is on the Fire and boils, pour in your Eggs, stirring it very well till it comes to a thick Curd; then take it up, and pass it through a Hair-sieve; then beat it very well with a Spoon till it is cold, and put it in Dishes for Use.

Sack Cream.

TAKE a Quart of Cream, and set it over the Fire, and when it boils take it off; put a Piece of Lemon-peel in it, and sweeten it very well; then take the *China* Bason you serve it in, and put into it the Juice of Half a Lemon, and nine Spoonfuls of Sack; then stir in the Cream into the Bason by a Spoonful at a Time, till all the Cream is in, when it is a little more than Blood-warm, set it by till next Day; serve it with Wafers round it.

Currant Cream.

BRUISE ripe Currants in boiled Cream; strain them thro' a Sieve, add Sugar and Cinnamon, and so serve it up; and so you may do Raspberries or Strawberries.

Cream Croquant.

TAKE four or five Yolks of Eggs, more or less, beat them up, and pour in some Milk, by Degrees, till your Dish be almost full; then put in it grated Sugar, green Lemon-peel rasped, and put your Dish over a quick Fire; stir your Milk till it almost boils. Then lower your Fire, keep it stirring; put some of your Cream round your Dish, leaving

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but little in the Bottom. Take Care your Cream is not burnt, but only sticking to the Dish. When done enough, colour it with a red hot Fire-shovel: Then with a Point of a Knife loosen your Cream round the Dish without breaking it: Put it again in the same Dish it was in before, to let it dry a little more in the Oven, till it be much diminished and crackling.

Rice Cream.

MIX three Spoonfuls of the Flour of Rice, as much Sugar, the Yolks of two Eggs, two Spoonfuls of Sack, or Rose, or Orange-flower-water, all well together, and put them to a Pint of Cream; stir it over the Fire, till it is thick, then pour it into *China* Dishes. It may be glazed as your Fancy leads you.

Cream the Italian Way.

A Bout a Quart of Milk take, according to the Size of your Dish; boil it with Sugar, a small Stick of Cinnamon, and a very little Salt; when it is boiled, take a large Dish, and a Sieve, into which put the Yolks of four or five new-laid Eggs, and strain the Milk and Eggs through it three or four Times; then put your Dish into a baking Cover, taking Care to place it very even; pour your Milk and Eggs into the Dish, and put Fire over and under it, till your Cream is very thick, then serve it up. Observe that in all these Creams, mixing a little Cream makes them more delicate.

Hasty Cream.

GET three Quarts of Milk warm from the Cow, and set it a boiling in a Sauce-pan; when it begins to rise, take it off the Fire, and let it stand a Moment. Take off all the Cream from the Top of it into a Plate. Set your Sauce-pan again over the Fire, and continue to do as before, till your Plate be full of Cream; put to it some Orange-flower, or other sweet Water, and forget not to powder it well with Sugar before you serve it.

Cream Velouté.

PUT to a Pint of Cream, a Bit of Sugar; then put it into a Stew-pan over the Fire; then take a Couple of Gizzards of either Fowls or Chickens, open them, and take out the Skin, wash it well, and cut it very small, then put it in a Cup, or other Vessel, and put in it some of your boiled Cream luke-warm; then put it near hot Cinders till it takes,

then put it in your Cream, and strain it off two or three Times. Put your Dishes on hot Cinders, and lay it upon a Level, and put your Cream in it, cover it with another Dish, with Charcoal under it. It being taken, put it in a cool Place. If you would serve it with Ice, in the Summer Time, you must put it in a tin Mould, with Ice both over and under.

Cream Velouté with Pistachoes.

LET a Quart of Cream and a Bit of Sugar be boiled as aforesaid: Take a Quarter of a Pound of scalded and well pounded Pistachoes; reserve a Dozen of whole ones to garnish the Dish. Take a Couple of Gizzards, and order them as before. Put the Pistachoes into your Cream, and skin the Gizzards as in the Cream before mentioned; strain off your Cream two or three Times, pour it into the Dish you are to serve it in, and cover it with another Dish, with Charcoal over it, and it will take presently; then put it in a cool Place, and when you serve it up, garnish your Dish with the reserved Pistachoes. It may be put in Ice in the Summer as the aforesaid Cream. If your Cream is not green enough, blanch a little Spinach, pound, squeeze, and put it to it. If you would make it red, take Cochineal, or some Juice of baked Beet-root.

N. B. This Way of setting Cream with Gizzards is much better than to use Runnet or Thistle.

Cream Velouté with Chocolate.

WE take a Quart of Cream, put in a Bit of Sugar, a Stick of Cinnamon, and a Bit of green Lemon-peel, with a Quarter of a Pound of Chocolate broke: Let it boil all together. Your Chocolate being well mixed and boiled, and your Cream palatable, take it off. Then take two or three Gizzards of either Fowls or Chickens, open them, take out the Skins, wash and cut them small. Then put these Skins in a Cup or other Vessel, with a Glass full of your luke-warm Cream, and put it near the Fire, or on hot Cinders. As soon as it is taken, put in your Chocolate Cream out of the Pans, and dry it in the Oven; then put it up.

You may bake some of the same Batter in tin Frames made in the Forms of Hearts, Diamonds, &c. but you must butter the Bottom a little, or they will not come cleanly out.

Pistachoe Cream au Bain Marie.

PUT to a Quart of Cream or Milk, a Bit of Sugar, a Stick of Cinnamon, and a Bit of green Lemon, and let it boil a little; then put in it a Quarter of a Pound of scalded and

and well pounded Pistachoes : Keep some whole to garnish your Dish. A Quarter of a Pound is but for a small Dish, you must proportion your Quantity to the Size of your Dish, Pour your Cream of Pistachoes through a Sieve into a Dish, with the Yolks of six Eggs, and strain it off two or three Times : After this put a Stew-pan full of Water over a Stove, let your Dish be bigger than the Stew-pan, so that the Bottom of it may touch the Water : Then put in your Cream, and cover it with another Dish turned upside down, with some Charcoal over it. This Cream may sometimes be served hot, for a dainty Dish in the second Course.

Chocolate Cream au Bain Marie.

AFTER boiling your Cream, order it as aforesaid ; place your Sieve upon your Dish, and put in it six Yolks of Eggs, with your Chocolate Cream prepared as before. Then strain it through a Sieve, put a Stew-pan full of Water upon the Fire, let the Bottom of your Dish touch the Water, put your Cream in it, and cover it with another Dish with Fire over it. Your Cream being taken, put it in a cool Place, and serve it for a dainty Dish either cold or hot.

Sage Cream.

BOIL a Quart of Cream well, and then add a Quarter of a Pint of red Sage-juice, Half as much Rose-water, and as much Sack ; Half a Pound of Sugar, and it will be an excellent Dish ; and thus you may use it with any sweet Herbs, which are pleasant and healthful.

Barley Cream.

GET a small Quantity of Pearl Barley, and boil it in Milk and Water till it is tender ; then strain the Liquor from it, and put your Barley into a Quart of Cream, and let it boil a little ; then take the Whites of five Eggs, and the Yolk of one, beaten with a Spoonful of fine Flour, and two Spoonfuls of Orange-flower-water ; then take the Cream off the Fire, and mix the Eggs in by Degrees, and set it over the Fire again to thicken ; sweeten it to your Taste ; pour it into Basons, and when it is cold, serve it up.

Cream of any preserved Fruit.

WE take Half a Pound of the Pulp of any preserved Fruit, put it in a large Pan, put to it the Whites of two or three Eggs, beat exceeding well for an Hour ; then with a Spoon take it off, and lay it heaped up high on the Dish or

Salver with other Creams, or put it in the Middle Bason. Raspberries will not do this Way.

Another Way.

TAKE Cream, and slice some preserved Peaches into it, or Apricots, or Plumbs; sweeten the Cream with fine Sugar, or with the Syrup the Fruit was preserved in; mix these well together, and serve it cold.

Spanish Cream.

TAKE three Spoonfuls of Rice-flour, sifted very fine, three Yolks of Eggs, three Spoonfuls of Water, and two Spoonfuls of Orange-flower-water; mix them well together, then put to it one Pint of Cream, and set it on a good Fire, keeping it stirring till it is of a good Thickness; afterwards dish it, and keep it cold.

Clouted Cream.

TAKE a Gallon of new Milk, with some Mace and Nutmeg; scald it in a Kettle upon a Charcoal Fire, stir it that it burn not at the Bottom; and when it is ready to boil take it off, and stir it a little while after it is taken from the Fire; then lade it into a Milk-pan; let it stand twenty-four Hours at least; afterwards divide the Cream with a Knife as it stands upon the Pan, and take it off with a Skimmer, that the thin Milk may run from it; then lay it into Dishes, one Piece upon another, with fine Sugar between each Piece, till your Dish is as full as you please to have it; thus keep it four and twenty Hours before you spread it, or longer if you please. You may beat Part of it with a little Rose-water, and lay a Layer of it, and another of unbeaten Clouts, with Sugar between.

This clouted Cream, beaten with a Spoon till it is thick and light, makes rare *Spanish* Cream; but it must be done with a little Rose-water and Sugar.

Gooseberry Cream.

COver two Quarts of Gooseberries with Water, and let them boil all to Mash, then run them through a Sieve with a Spoon; to a Quart of the Pulp you must have six Eggs, well beaten, and when the Pulp is hot, put in an Ounce of fresh Butter, sweeten it to your Taste, and put in your Eggs; stir them over a gentle Fire till they grow thick; then set it by, and, when it is almost cold, put into it two Spoonfuls of the Juice of Spinach, and a Spoonful of Orange-flower-water

water or Sack, stir it well together, and put it in your Basons; when it is cold serve it to Table.

Some love the Gooseberries only mashed, not pulped through a Sieve, and put the Butter, Eggs, and Sugar, as to the other, but no Juice of Spinach.

Quince Cream.

PARE your Quinces, having first scalded them till soft, and mash the clear Part of them, and pulp it through a Sieve; take an equal Weight of Quince and double-refined Sugar beaten and sifted, and the Whites of Eggs, and beat it till it is as white as Snow, then put it in Dishes.

Another Way.

ROAST four or five ripe Quinces, core them, slice them thin, and boil them in a Pint of Cream with a Race of Ginger, over a gentle Fire, till it is pretty thick; strain it, and put to it Sugar and Rose-water at Discretion.

To make a fine Cream.

TAKE a Pint of Cream, sweeten it to your Palate, grate a little Nutmeg, put in a Spoonful of Orange-flower-water, and Rose-water, and two Spoonfuls of Sack, beat up four Eggs, but two Whites; stir all together one Way over the Fire till it is thick, have Cups ready, and pour it in.

To make Taffaty Cream.

BEAT the Whites of eight Eggs with Rose-water up to a Froth; put them into a Quart of thick Cream, skimming as it rises; boil it, and keep it continually stirring; then having beaten up the Yolks of eight Eggs, take your Cream off the Fire, and slip in the Eggs, stir them in. Season with Sugar.

Sweet Cream.

TAKE a Gallon of Milk, boil it, and when it rises take it off, and set it by a-while. Skim off the Cream, put it into a Plate; repeat this till you have a Plate full of Cream; sweeten it, put in some scented Waters, and serve it up.

To make white light Cream.

BOIL three Pints of Milk, with a Quarter of a Pint of Sugar; take it off the Fire, and put in the Whites of four Eggs well whipt, stirring all together without Intermiſſion. Then set it on the Fire again, and give it four or five Boils, stirring

stirring it continually; then dress it as you think fit When it is cold, sprinkle Orange-flower-water, and strew fine Sugar over it; and, if you please, you may brown it with a red-hot Fire-shovel.

Sagoe Cream.

BOIL some sifted Sagoe gently in Milk four Hours, keep stirring it; put to it some Cinnamon, and when it is cold, add Sugar and Rose-water, or a Glass of Sack.

Snow of the Whites of Eggs.

PUT several Whites of Eggs into a Bason, and beat them with a few Sprigs of your Whisk tightly, till it is as white as Snow, and so thick that it will not drop from your Whisk; then it is fit for Use.

Stone Cream.

TAKE a Pint and Half of thick Cream, boil in it a Blade of Mace, and a Stick of Cinnamon, and six Spoonfuls of Orange-flower-water, sweeten it to your Taste, and boil it till thick; then pour it out, and keep it stirring till it is almost cold; then put in a small Spoonful of Runnet, and put it in your Cups or Glasses; make it three or four Hours before you use it.

Fried Cream.

MIX two Handfuls of fine Flour in a Quart of Milk, with the Whites of eight or nine Eggs well beat together; put to it a little Salt, some Butter, and a Lemon-peel cut small, or grated, with Orange-flower water; stir the Whole together on the Stove till your Cream be thick. Your Cream being done, strew Flower over your Dresser, and pour your Cream over it. When grown cold it looks like a Pancake. Then cut it into Pieces as big as you please; fry it in hot Lard, taking Care not to let it scatter. Your Cream being fried, dish it up with some Sugar; glaze it, if you please, with a red-hot Fire-shovel, and serve it hot.

You may likewise dip your Cream in beaten Eggs, strew it with Crumbs of Bread, and dress it the same Way. All Sorts of Creams are made more delicate with Rice-flour than with common Flour only.

To make a Trifle.

TAKE a Quarter of a Pound of *Naples* Biscuits, put them in a deep *China* Dish, with as much Red Wine as they will take to soak them; smooth them with the back Part of a Spoon, then whip Half a Pint of Cream, as for a Syllabub, with

with Sugar, Lemon-juice, and a Spoonful of White Wine, and lay on the Froth by Spoonfuls till covered thick. If it dont froth stiff, add the Whites of two Eggs You may garnish, when you serve it, with Apples, peeled Walnuts, or any Fruit that is in Season, as you like.

Another Way.

TAKE the same Quantity of Biscuits as in the above Receipt, and place them as before directed; then warm Half a Pint of Sack or Red Wine, which you like, and pour over them; then take a Quart of Custard-stuff, made hot. and put to them; then whip a Pint of Cream, or Milk, and lay on it by Spoonfuls till all the Cream is in.

Hartshorn Jelly.

PUT Half a Pound of Hartshorn into an earthen Pan, with two Quarts of Spring-water, cover it close, and set it in the Oven all Night; then strain it into a clean Pipkin, with Half a Pint of *Rhenish* Wine, and Half a Pound of double-refined Sugar, the Juice of three or four Lemons, three or four Blades of Mace, and the Whites of four or five Eggs well beat; and mix it that it curdle not; set it on the Fire, and stir it well together, then let it stand over the Fire till there ariseth a thick Scum; run it through a Napkin, or Jelly Bag, and turn it up again till it is all clear.

Another Way.

GET a large Gallipot, and fill it full of Hartshorn, then pour Spring-water upon it, and tie a double Paper over it, and then set it in a Baker's Oven with Bread; in the Morning take it out, and run it through a Jelly Bag, and season with Juice of Lemons and double-refined Sugar, and the Whites of eight Eggs well beaten; let it have a Boil, and run it through the Jelly Bag again into your Jelly Glasses; put a Bit of Lemon-peel in the Bag.

Another Way.

TAKE a Pound of Hartshorn, and two Ounces of Ivory Shavings, put to it four Quarts of Spring-water, put it over a Stove-fire, and let it boil gently till it comes to two Quarts, then strain it off, and let it stand till it is cold; then take the gross Part off, and put to it the Juice of four Lemons, and Sugar to your Taste, and the Whites of six Eggs, boil all these up gently, and run them through your Jelly Bag into your Glasses.

You

You must observe, that after your Jelly has passed through the Bag once, you must put it in the second Time by little and little, and so on, till you find it becomes very fine; and if you find your Jelly does not fall fine readily, you must take the Shells of your Eggs, and break them small, and boil them up in your Jelly, and so run it through the Bag.

Another Way.

TAKE Half a Pound of Hartshorn, an Ounce of Ising-glass, and put it in three Quarts of Spring-water; boil it till it comes to three Pints, then strain it off, and add to it the Juice of four Lemons, Half a Pint of *Lisbon* or *Rhenish* Wine, the Whites of four Eggs, and the Peel of a Lemon cut thin; sweeten it to your Taste with double-refined Sugar, set it on the Fire, and stir it all the while; it must boil Half an Hour; then run it through your Bag into Glasses.

Hartshorn, or Calves Feet Jelly, *without* Lemons.

HAVING a Pare of Calves Feet, boil them with six Quarts of Water to mash, it will make three Quarts of Jelly; then strain it off, and let it stand till it is cold, take off the Top, and save the Middle, and melt it again, and skim it; then take six Whites of Eggs beaten to a Froth, Half a Pint of *Rhenish* Wine, and one Lemon, after the Juice is squeezed out, with Half a Pound of fine powdered Sugar; stir all together, and let it boil, then take it off, and put to it as much Spirit of Vitriol as will sharpen it to your Palate, about one Pennyworth will do; let it not boil after the Vitriol is in it; let your Jelly Bag be made of thick Flannel, then run it through till it is very clear; you may put the Whites of the Eggs that swim at the Top into the Bag first, and that will thicken the Bag.

Calves Feet Jelly.

TAKE eight Calves Feet, take off the Fat, take out the Bones; lay the Feet to soak in Water for three or four Hours; then boil them in six Quarts of Spring-water, skim them often, boil them till it comes to two Quarts; strain them through a linnen Cloth; set it by to cool, and when cold, pare off the Settlings at Bottom, and Fat from the Top: Melt it in an earthen Pipkin; put to it two Quarts of White Wine, four or five Blades of Mace, a Quarter of an Ounce of bruised Cinnamon, two or three Races of Ginger; you may also, if you please, add a Grain of Musk: Take the Whites of twelve Eggs, beaten up with three Pounds of double-refined Sugar;

Sugar; mix these with the Jelly, and boil it gently, adding the Juice of a Couple of Lemons, strain it for Use.

Another Way.

TAKE four Calves-feet, clean wash'd and bon'd, put them into a Gallon of Water with four Ounces of Hartshorn; boil it to a Jelly, then run it through a Bag, and clarify it with the Whites of six Eggs; add to it a Quart of White Wine, and the Juice of five Lemons, and six Pippins sliced; sweeten it with the best Sugar to your Taste, so boil it up, and run it thro' your Bag into Glasses.

Chrystal Jelly.

TAKE out the great Bones and Fat of four Pair of Calves-feet, then lay them to steep in Water; shift them three or four Times in twenty-four Hours; then boil them in a clean Pot or Pipkin, with eight Quarts of Spring-water, skim it clean, boil it till it is Half boiled away, then strain it, and set it by to cool; when it is cold, take the Fat from the Top, and pare the Settling clean off from the Bottom; then put in a Pipkin that will hold a Gallon and a Half, five Pints of clear White Wine, the Juice of four Lemons, four Blades of Mace, and three Races of sliced Ginger; then set it on the Fire, dissolve it, and set it by to cool; then take five Pounds of white Sugar beaten, and mix it with the Whites of sixteen Eggs in a great Dish, and put it into a Pipkin to your Jelly; stir all together with a Grain of Ambergrease and Musk, tied up in a linnen Rag; add near a Half a Pint of Rose-water; set it again over a gentle Charcoal-Fire, let it stew; and, before it boils, put in a little Isinglass, and when it boils up, let it cool a little, and run it. When you have a Mind, put the Juice of Almonds to some of this, and it will make it appear white Jelly of a very fine Taste.

To colour Jellies.

JELLIES made of Hartshorn, or Calves-feet, or Legs, may be made of what Colour you would have them; if White, use Almonds pounded and strained after the usual Manner; if Yellow, put in some Yolks of Eggs, or a little Saffron steep'd in the Jelly, and squeezed; if Red, some Juice of Red-beet; if Grey, a little Cochineal; if Purple, some Purple Turnsole, or Powder of Violets; if Green, some Juice of Beet-leaves or Spinach, which must be boiled to take away its Crudity.

Blanc

Blanc Manger.

PUT to a Couple of Calves-feet and a Handful of Hartshorn, three Quarts of Water, and let it boil slowly a long Time, till it jellies; then let it stand to be cold, after being strained; and after that take the Fat and Settling at Bottom clean away, then pound a Quarter of a Pound of blanched Almonds very fine, with a Tea-cup full of Orange-flower-water; then melt the Jelly over the Fire, and take from it again all the Fat; then mix your Almonds in it, and a Pint of Cream that has been boiled and quite cold; then, when all is mixed and sweetened to your Taste, with double-refined Sugar, strain it again into Basons, and let it stand till cold.

To make it Red or Yellow, you must squeeze it through a fine Cloth, with a little Cochineal or Saffron.

Blanc Manger of Hartshorn.

HAVING a Pound of rasped Hartshorn, boil it for a considerable Time, till the Liquor is become clammy; then strain it through a very fine Sieve; then pound your Almonds, moistening them with a little Milk or Cream; then strain the Jelly with the Almonds three or four Times to make it white, and put to it a little Orange-flower-water.

Blanc Manger after the French Fashion.

FIRST boil a Pike in Water very tender, and mince the Flesh small, then take a Pound of Almond-paste, beat it with the Fish, put to it a Quart of Cream, the Whites of a Dozen Eggs, and some grated white Bread; mix these together, strew them with Salt and Sugar; then put them into a Stew-pan over the Fire, stir it till it is boiled thick; then set it by till it is cold; strain it again into a Dish, scrape Sugar over it, and serve it up.

Blanc Manger the Italian Way.

GET a cold Capon that has been either boil'd or roasted, take off the Skin, mince the Flesh, and pound it in a Marble Mortar, with blanched Almonds; then mix it with some Capon-broth and grated Bread, strained together with Salt, Rose-water, and Sugar, boil it till it comes to a good Consistence; then either put it into Paste, or stew it up in a Dish.

Jelly

Jelly of Currants.

GET four Pounds of Currants, and strip in the Fruit, to four Pounds of Sugar brought to its crack'd Quality, boil the Syrup to a Degree between smooth and pearled, till there does no Scum arise; then lay all gently on a fine Sieve, let it stand and drain thoroughly; then boil the Jelly, skim it again well; put them into Gallipots, and take off a thin Scum that rises upon them, to render the Liquor clear; two or three Days after cover the Pots with Paper, and keep it for Use.

Another Way.

PICK some Currants from the Stalks, put them in a Pan, and let them boil, that the Juice may come out; put them on a Strainer, or in a Bag, that the Juice may run from the Stones and Skins, then put it over the Fire again to clarify. Clarify some Sugar almost to Candy, and put in your Juice of Currants; your Juice must be pretty strong in your clarified Sugar, that it may taste of the Fruit; let it boil a little with the Juice in it, skim it, take the rest off with Paper, and put it into your Pots to keep; when they are cold, cover them with some Paper dipp'd in Brandy on the Top of your Jelly, tie over the Pot some strong Paper; see that you tie it close, and keep it in a dry Place, for fear of spoiling.

Jelly of Barberries, Gooseberries, Grapes, &c. are made after the same Manner.

Jelly of Cherries.

HAVING very good ripe Cherries, bruise them, squeeze them through a linnen Cloth; add to the Juice the same Quantity of Sugar brought to its crack'd Boiling; strain your Cherry-juice, and pour it into the Sugar; let it boil together, keep skimming it till the Syrup is brought again to a Degree between smooth and pearled; then pour it into Glasses or Gallipots, and afterwards take off the thin Scum that will rise upon them; let the Glasses, &c. stand three Days uncovered, then cover them with Paper.

Jelly of Raspberries.

GET six Pounds of Raspberries, three Pounds of Currants, and seven Pounds and a Half of Sugar brought to the crack'd Boiling; strip in the Fruits, and let them all boil together, skimming it till no more Scum will rise, and the Syrup

rup is become between smooth and pearled ; take the Jelly that passes through, and give it another Boiling, skim it well, and put it into Pots, or Glasses, as before.

Jelly of Quinces.

HAVING bruised your Quinces, press out the Juice, and clarify it, allowing a Pound of clarify'd Sugar, boiled to a candy Height, to every Quart of Juice. Boil them together, and add a Pint of White Wine, in which Plumb-tree or Cherry-tree Gum has been dissolved, and this will compleat it.

Another Way.

PARE your worser Quinces, and cut them to Pieces, Cores and all ; boil them in Water till they are soft, then scald the Quinces you mean to slice for preserving, and make your Syrup thus : Three Pounds of Sugar to three Quarts of Water ; clarify the Sugar, and when it is clear put in three Pints of the Jelly ; let it boil a little, then put in four Pounds of sliced Quinces ; at first let them boil but softly, but when the Syrup has pierced them, let them boil as fast as can be ; if the Quinces are enough before the Syrup, take them up, and let the Syrup boil till it will jelly ; then put it up quickly in Glasses ; for if the Jelly be broke, it will grow thin. You may either put Slices and Jelly together, or separately. Your Sugar must be double-refined. This will not keep above Half a Year, and must be in a Room where there is a Fire.

Jelly of Apples, and other Sorts of Fruit.

CUT the Apples into Pieces, set them over the Fire with Water in a Copper-pan, boil them till they turn to a Marmalade, as it were ; then strain them through a linnen Cloth or Sieve, and to every Quart of Liquor put three Quarters of a Pound of crack'd boil'd Sugar ; boil it all to a Degree between smooth and pearled, taking off the Scum as it rises. If you would have the Jelly of a red Colour, add some Red Wine, or prepared Cochineal, keeping it covered. After the same Manner you make the Jelly of Pears and other Fruits.

Another Way.

LET your Water boil in the Pan you make it in, and when the Apples are pared and quartered, put them into your boiling Water ; let there be no more Water than will just cover them, and let it boil as fast as possible ; and when the

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the Apples are all to Pieces, put in about a Quart of Water more, and let it boil Half an Hour longer; then run it thro' your Jelly-bag, and use it for any Sort of Sweetmeat. In the Summer Codlings are best; in the Winter Golden-Runnets or Winter-Pippins.

Clear Pippin-Jelly.

TAKE twelve or fourteen of the best Sort of Pippins; pare them, and sling them into cold Water, set them on the Fire, and let them boil as fast as can be, till the Liquor is Half boiled away; then take them off, and strain the Juice; then take a Pint of that Juice, put it in a Sauce-pan, and put to it a Pound of double-refined Sugar; set it then on the Fire, having one to blow it, that it may boil very fast, and yourself taking off the Scum as it rises: When it has boiled thus fast rather more than a Quarter of an Hour, put in four Spoonfuls of the Juice of Lemons, keeping it still boiling and skimming; try it sometimes in a Plate, and when you find that it will jelly, take it off, and put it up in Glasses.

Jelly of Pippins with Slices.

TAKE a Pint and a Half of Water, and a Pound of Sugar; set them on the Fire to boil a Quarter of an Hour, then skim it very clean, and take it off the Fire; then take three Pippins or Pearmaines, which may weigh Half a Pound before they are pared or cored; pare and core them, cut them in thin Slices, and the Water and Sugar being but Blood-warm, put them in, set them together on the Fire, and make them boil as fast as you can; then take Half a Pint of Pippin-water made scalding hot, and put it to the rest; also the Juice of a Lemon and Orange made warm, and put in; make it boil as fast as possibly you can, then try it in a Spoon, and when it will jelly, glass it.

Apricot-Jelly.

TO twenty-four Apricots stoned and pared, put a Pound and a Half of fine powdered Sugar; let them stand seven Hours, then boil them till they are tender and clear. If any of them are clear before the rest, take them out, and put them in, so that they may be all clear together, and let them stand till next Day. Then boil a Quart of strong Codling Jelly, and two Pounds of Sugar together; make the Apricots scalding hot, pour the Jelly over them, and boil them till the Apricots rise in the Jelly. You may put them in Pots
or

or Glasses, and cover them down with white Papers. Thus you may do Peaches and large Plumbs.

Lemon-Jelly.

TAKE five large Lemons, and squeeze out the Juice, and beat the Whites of six Eggs very well; put to it twenty Spoonfuls of Spring-water, and ten Ounces of double-refined Sugar beat and sifted; mix all together, and strain it through a Jelly-bag, and set it over a gentle Fire, with a Bit of Lemon-peel in it; stir it all the while, and skim it very clean; when it is as hot as you can bear your Finger in it, take it off, and take out the Peel, and pour Jelly into Glasses. You may make Orange-Jelly the same Way.

Syrup of Lemons or Oranges.

TO a Pint of Juice put a Pound and a Half of double-refined Sugar, simmer it to a Syrup over a slow Fire; stir it often; after it is settled from the Dregs, pour off the Syrup, and keep it in Bottles for Use.

Ribbon-Jelly.

TAKE out the great Bones of four Calves-feet, and put the Feet into a Pot, with ten Quarts of Water, three Ounces of Isinglass, a Nutmeg quartered, and four Blades of Mace; then boil this till it comes to two Quarts, and strain it through a fine Flannel-bag, and let it stand twenty-four Hours; then scrape off all the Fat from the Top very clean; then heat it, and put to it the Whites of six Eggs, beaten to a Froth; boil it a little, and strain it again through a Flannel-bag; then run the Jelly into little high Glasses; run every Colour as thick as your Finger; one Colour must be thorough cold before you put another on, and that you run on must only be Blood-warm, for fear it mixes with the rest. You must colour Red with Cochineal, or the Juice of Red-beet; Green with the Juice of Spinach, or Beet-leaves boiled first to take away their Crudity; Yellow with Saffron, or some Yolks of Eggs; Blue with Syrup of Violets; White with thick Cream, or Almonds pounded after the usual Manner, and sometimes the Jelly by itself. You may add Orange-flower-water, or Wine and Sugar, and Lemon, if you please; but this is all Fancy.

A Jelly-Poffet.

TAKE twenty Eggs, leave out Half the Whites, and beat them very well; put them into the Bason you serve

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serve it in, with near a Pint of Sack, and a little strong Ale; sweeten it to your Taste, and set it over a Charcoal Fire, keeping it stirring all the while; then have in Readiness a Quart of Milk or Cream boiled, with a little Nutmeg and Cinnamon; and when your Sack and Eggs are hot enough to scald your Lips, put the Milk to it boiling hot; then take it off the Fire, and cover it up Half an Hour; strew Sugar on the Brim of the Dish, and serve it to the Table."

To make Hartshorn-Flummery.

GET three Ounces of Hartshorn, and put it to boil with two Quarts of Spring-water; let it simmer over the Fire six or seven Hours, till Half the Water is consumed; or else put it in a Jug, and set it in the Oven with Bread; then strain it through a Sieve, and beat Half a Pound of Almonds very fine, with some Orange-flower-water in the Beating; and when they are beat, mix a little of your Jelly with it, and some fine Sugar; strain it out, and mix it with your other Jelly; stir it together till it is little more than Blood-warm; then pour it into Half-pint Basons, fill them but Half full: When you use them, turn them out of the Dish as you do Flummery; if it does not come out clean, hold the Bason a Minute or two in warm Water; eat it with Wine and Sugar. You may stick Almonds in it, or not, just as you please. Or,

Put six Ounces of Hartshorn in a glaz'd Jug, with a long Neck, and put in three Pints of River-water; cover the Top of the Jug close, and put a Weight on it to keep it steady; set it in a Pot, or a Kettle of Water twenty-four Hours; let it not boil, but be scalding hot; then strain it out, and make your Jelly.

Another Way.

TAKE Half a Pint of Jelly of Hartshorn, very stiff, put Half a Pint of Cream to it; boil it up in a Sauce-pan, in two Laurel-leaves, some Nutmeg, Mace, and Cinnamon, strain it into small Basons; when cold turn it out, and stick it with sliced Almonds. Serve it with Wine or Cream.

Calf's-Foot Flummery.

TAKE two Calves-Feet, and split them, and take out the large Bones, put to them three Pints of River-water, a Slice of Nutmeg, a Blade of Mace, a Race of Ginger, and a little Orange and Lemon-peel cut very thin; put it over a slow Fire, and let it boil gently, till it comes to a strong Jelly, taking off the Scum, then strain it off, and let it stand

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stand till it is cold; then take off the Settlement, and add to it Half a Pint of Milk, put it over a slow Fire, and take the Yolks of eight Eggs, and beat them well together, with a little cold Milk; and when your Jelly begins to be luke-warm put them into it, and keep it stirring till the Eggs begin to be set, then run it through a Sieve, and put it into Cups. You must sweeten it according to your Taste.

Oatmeal-Flummery.

PUT three large Handfuls of Oatmeal, ground small, into two Quarts of Water; let it steep a Day and Night; then pour off the clear Water, and put the same Quantity of fresh Water to it, and let it stand the same Time; then strain it thro' a fine Hair-sieve, and boil it till it is as thick as Hasty-pudding; stir it all the while, that it may be extremely smooth: When you first strain it out, before you set it on the Fire, put in one Spoonful of Sugar, and two of Orange-flower-water. When it is boiled enough, pour it into shallow Dishes for your Use. Eat it with what you please, either Wine and Sugar, or Beer and Sugar, or Milk, or Cyder and Sugar.

French Flummery.

YOU must take a Quart of Cream and Half an Ounce of Isinglass, beat it fine, and stir it into the Cream. Let it boil softly over a slow Fire a Quarter of an Hour, keep it stirring all the Time; then take it off the Fire, sweeten it to your Palate, and put in a Spoonful of Rose-water, and a Spoonful of Orange-flower-water, strain it, and pour it into a Glass or Basen, or just what you please, and when it is cold, turn it out. It makes a fine Side-dish. You may eat it with Cream, Wine, or what you please. Lay round it baked Pears. It both looks very pretty, and eats fine.

Scotch Flummery.

TAKE three Pints of Milk, a little Cream; beat the Yolks of nine Eggs with a little Milk or Rose-water; sweeten it with Sugar to your Palate, put in some Nutmeg; then butter a Dish, and pour it in; set it over a gentle Fire close covered; when it begins to grow thick, have ready some Currants plumpt in Sack, strew these over it. It must not be stirred while it is over the Fire; when enough serve it up quick.

West-Country Flummery.

LAY Half a Peck of Wheat-bran in steep in cold Water, for three or four Days; then strain it, and boil it to a Jelly,

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Jelly, sweeten it with Sugar, and put in Orange-flower and Rose-water; then set it by till it is cold, and eat it with Cream, Milk, Wine, or Ale.

PRESERVES and CONSERVES.

To clarify Sugar for Preserving.

PROvide an earthen Pan of a convenient Size, with Water, break an Egg or more into it, with the Shell, according to the Quantity of your Sugar: That done, let all be whipp'd together with a Whisk or Birchen Rods, and poured upon the Sugar that is to be melted; afterwards, set it over the Fire, stir it about continually, and as soon as it boils, let the Scum be carefully taken off: As the Sugar rises from Time to Time, slip in a little cold Water, to prevent its running over, and to raise the Scum, adding also the Froth of the White of an Egg, whipped a-part; when after the Liquor has been thoroughly skimmed, there only remains a small whitish Froth, not black and foul as before; and when the Sugar, being laid on the Surface of the Spatula, or Skimmer, appears very clear, take it off the Fire, and pass it through the Straining-bag, by which Means the Clarification will be absolutely compleat.

Another Way.

PRIvate Persons, who in preserving Fruits only have Occasion to use four or five Pounds of Sugar at once, may clarify it without any Loss, in the following Manner: The Sugar is to be first dissolved in Water, and set over the Fire, with the White of a whipt Egg, pouring in, as soon as it swells up, ready to run over, a little cold Water to give it a Check; but when it rises a second Time, it must be removed from the Fire, and set by a Quarter of an Hour; during which Space it will sink, a black Scum only settling on the Top, which you must gently take off with the Skimmer, and it will be sufficiently clarified, tho' not altogether so clear, nor so white as the former.

Different Ways of boiling Sugar.

THE common People generally judge Sugar to be boil'd enough, when some Drops of it, put upon a Plate, grow thick or ropy, and cease to run any longer; indeed, this Way of boiling is proper for certain Jellies, and Compotes of Fruits; but little progress would be made in the Confectionary Business, if nothing else were known: Therefore 'tis absolute necessary

necessary to understand all the different Degrees of boiling Sugar.

These Boilings are performed by Degrees, and the following Denominations are appropriated thereto; that is to say, Sugar may be boiled till it becomes smooth, Pearled, Blown, Feathered, Cracked, and Caramel. These six Degrees are also subdivided with Respect to their particular Qualities; as the less and greater Smooth, the less and greater Pearled; Feathered a little and a great deal, and so of the rest.

The boiling of Sugar, called Smooth.

YOU must set the clarified Sugar over the Fire to boil, which has attained to this Degree when the Artift, having dipped the Tip of his Fore-finger into it, afterwards applying it to his Thumb, and opening them a little, a small Thread or String sticks to both, which immediately breaks, and remains in a Drop upon the Finger: When this String is almost imperceptible, the Sugar has only boiled till it becomes a little smooth; and when it extends itself farther before it breaks, 'tis a Sign that the Sugar is very smooth.

The Pearled Boiling.

HAVING boiled the Sugar a little longer, let the same Experiment be reiterated, and if separating your Fingers, as before, the String continues sticking to both, the Sugar is come to its pearled Quality. The greater Pearled Boiling is, when the String continues in like Manner, altho' the Fingers are quite stretched out, by entirely spreading the Hand. This Degree of Boiling may also be known by a Kind of round Pearl that arises on the Top of the Liquor.

The Blown Boiling.

WHEN the Sugar has had a few more Walms, shake the Skimmer a little with your Hands, beating the Side of the Pan, and blow through the Holes of it from one Side to the other; so that if certain Sparks, as it were, or small Bubbles fly out, the Sugar has attained to the Degree of boiling termed blown.

The Feathered Boiling.

WHEN after some other Seethings the Artift blows through the Skimmer, or shakes the Spatula with a back stroke, till thicker and larger Bubbles rise up on high, then the Sugar is become Feathered; and when, after frequent Trials, these Bubbles appear thicker, and in a greater Quantity,

ity, so that several of them stick together, and form, as it were, a flying Flake, then the Sugar is said to be greatly Feathered.

The Cracked Boiling.

TO know whether the Sugar has attained to this Degree, you are to dip the End of your Finger into cold Water, set by, in a Pot or Pan, for that Purpose; then having dexterously run it into the boiling Sugar, dip it again into the Water; thus keeping your Finger in the Water, rub off the Sugar with the other two; and if it break afterwards, with a Kind of crackling Noise, it is come to the Point of Boiling called Crack'd.

The Caramel Boiling.

IF some Sugar reduced to the Condition expressed in the preceding Article, were put between the Teeth, it would stick to them, as it were Glue or Pitch; but when it is brought to its utmost Caramel Height, it breaks and cracks, without sticking in the least: Therefore, Care must be taken to observe every Moment, when it has boiled to this last Degree; putting the Directions just before given, into Practice, to discover when it is cracked, and afterwards biting the Sugar, so ordered, with your Teeth, to try whether it will stick to them; as soon as you perceive that it does not, but on the contrary, cracks and breaks cleaver, remove it forthwith from the Fire, otherwise it will burn, and be no longer good for any Manner of Use: However, as to the other well conditioned Boilings; if, after having preserved any Sweetmeats, some Sugar be still left, that is cracked for Instance, or feathered, and which cannot be used again in that Condition, 'tis only requisite to put as much Water thereto as is needful to boil it over again, and then it may be brought to any Degree whatsoever, and even mingled with any Sort of Sugar or Syrup. The Pearled Boiling is generally used for all Sorts of Comfits that are to be kept for a considerable Time. The Use of the other Ways of Boiling shall be shewn in treating of several Sorts of Sweetmeats, to which they are appropriated.

Sometimes Fruit may be preserved with thin Sugar; that is to say, when two Ladlefuls of clarified Sugar are put to one of Water; four to two, six to three; and so on proportionably to the Quantity of the Fruits which are to be well soaked therein; to that Purpose you must heat the Sugar and Water together, somewhat more than luke-warm, in Order to be poured upon them.

To preserve Gooseberries Liquid.

TAKE Green Gooseberries and slit them on one Side with a Penknife, and take out all the small Grains that are on the Inside; then put them into very clear Water set over a gentle Fire: As soon as they rise on the Top of the Water, they are to be removed, and set by in the same Liquor: When they are cold, let them be put into other fresh Water over a moderate Fire, till they recover their green Colour, and become very soft; afterwards, being cool'd again in Water, they are to be well drained, and put into Sugar passed through the Straining-bag: At that very Instant, give them fourteen or fifteen Boilings, to the End, that they may thoroughly imbibe the Sugar, and stand by till the next Day then having drained them, slip them into the Syrup boiled to the Pearl'd Degree, and let them have four or five covered Boilings, which will bring the Whole to Perfection.

To dry Gooseberries.

TO every Pound of Gooseberries, when stoned, put two Pounds of Sugar; but boil the Sugar till it blows very strong; then strew in the Gooseberries, and give them a thorough Boil, till the Sugar comes all over them, let them settle a Quarter of an Hour, then give them another good Boil, then skim them, and set them by till the next Day; then drain them, and lay them out on Sieves to dry, dusting them very much, and put a good brisk Fire into the Stove; when dry on one Side, turn them and dust them on the other; and when quite dry, put them into your Box.

To candy Gooseberries.

LET your Gooseberries be the largest and fairest, pick them, and wipe them clean with a linnen Cloth; for every Pound of Gooseberries dissolve two Pounds of Sugar, and an Ounce of Sugar-candy, in Damask rose-water, and boil them up to a candy Height; then let it cool, and put in your Gooseberries, stir them with a wooden Spatula till they are candied, then put them up for Use.

To make Gooseberry Jam.

GATHER your Gooseberries full ripe, of the green Sort, top and tail them, and weigh them; a Pound of Fruit to three Quarters of a Pound of double-refined Sugar, and Half a Pint of Water; boil your Water and Sugar together, skim it

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and put in your Gooseberries, and boil them till they are clear and tender ; break them, and put them into your Pots.

To preserve Cherries Liquid.

TAKE the best Morello Cherries when ripe, either stone or clip off Part of their Stalks, and to every Pound take a Pound of Sugar, and boil it till it blows very strong, then put in the Cherries, and by Degrees, bring them to boil as fast as you can, that the Sugar may come all over them, skim them, and set them by ; the next Day boil some more Sugar to the same Degree, and put some Jelly of Currants, drawn as hereafter directed : For Example, if you boil one Pound of Sugar, take one Pint of Jelly, put in the Cherries and the Syrup to the Sugar ; then add the Jelly, and give all a Boil together ; skim them, and fill your Glasses or Pots ; take care as they cool, to disperse them *equally*, or otherwise they will swim all to the Top.

To draw Jelly of Currants.

WASH well your Currants, put them into your Pan, and mash them ; then put in a little Water, and boil them to a Pommish, then strew it on a Sieve, and press out all the Juice, of which you make the Jelly for all the wet Sweetmeats that are red.

Where white Currant Jelly is prescribed, it is to be drawn after the same Manner, but observe you strain it first.

Cherries preserved dry with Strawberries.

HAVING Cherries preserved dry, out of which the Stones have been already picked, put in their Room as many Strawberries, likewise preserved dry ; that done, let all be dried in the Stove, after they have been strew'd with Sugar, as well in the dressing, as in the turning of them.

Cherries in Ears.

CHERRIES may be also dress'd in Ears, after the following Manner ; which is, to open and spread them joining together, so as their Skins may remain on the Outside, and the Pulp on the Inside ; then another Cherry of the same Nature is to be added on each Side, the Pulp of which is to be laid upon the Skin of the other.

Cherries booted.

GET *Kentish* Cherries, or others, with short Stalks, and put them into Sugar boiled to the second Degree, call'd Pearled. Before they are set into the Stove to dry, other Cherries preserved in Ears are also provided, which must be laid upon them cross-ways, to the Number of three, four, or six, and afterwards set into the Stove. These are commonly called *Booted Cherries*.

A most admirable Way to dry Cherries.

TO every five Pounds of Cherries ston'd, put one Pound of double-refined Sugar; put the Cherries into the Preserving-pan, with a very little Water; make both but just scalding hot, take them immediately out of this Liquor, and dry them; then put them into the Pan again, strewing the Sugar between every Layer of Cherries; let it stand to melt, and then set it on the Fire, and make it scalding hot, as before, which must be done twice or thrice with the Sugar; then drain them from this Syrup, and lay them singly to dry in the Sun, or in your Stove; when they are dry, throw them into a Bason of cold Water, and take them out again the same Moment, and dry them with a Cloth; set them once more into the hot Sun, or Stove, and keep them all the Year in a dry Place: This is not only the best Way to give them a good Taste, but also, for Colour and Plumpness: I never found any Way so certain.

To preserve Red Currants Liquid.

YOUR Currants being pick'd, let them be put into pearled Sugar, and have a light covered Boiling; then they are to be skimm'd, and the next Day strain'd through a Sieve, while the Syrup is boiled to a Degree between smooth and pearled; afterwards slip in the Fruit, and add as much pearled Sugar as is requisite to soak them; they ought also to have several cover'd Boilings, between smooth and pearled, carefully taking off the Scum, and stirring them till they are a little cold, to prevent their turning to a Jelly.

Currants preserved in Bunches.

A Convenient Quantity of Currants being got, tie them up in Bunches, and bring your Sugar to the fourth Degree of Boiling, called Feathered; then set them in Order in the Sugar, and let them have several covered Boilings: They

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are to be speedily skimm'd, and not suffered to have above two or three Boilings up; that done, let them be skimmed again, and set into the Stove in the Copper Pan; the next Day being cooled, drain them in Bunches, in order to be well strewed with Sugar, and dry'd in the Stove.

Another Way.

STONE your Currants, and tie them up in little Bunches, and to every Pound of Currants you must boil two Pounds of Sugar till it blows very strong, then slip in the Currants, and let them boil very fast, till the Sugar boils all over them; let them settle a Quarter of an Hour, then boil them again till the Sugar rises almost to the Top of the Pan; then let them settle, skim them, and set them by till next Day; then you must drain them, and lay them out, taking Care to spread the Sprigs that they may not dry clogged together; then dust them very much, and dry them in a hot Stove.

Currants in Jelly.

STRIP your Currants, put them in an earthen Pot, tie them close down, and set them in a Kettle of boiling Water, and let them stand three Hours, keeping the Water boiling; then take a clean Flaxen Cloth, and strain out the Juice, and when it is settled, take a Pound of double-refined Sugar, beaten and sifted, and put to a Pint of the clear Juice: Have in Readiness some whole Currants stoned, and when the Juice boils, put in your Currants, and boil them till your Syrup jellies, which you may know by taking up some in a Spoon; then put it in your Glasses. This Way make Jelly of Currants also, only leave out the whole Currants; when it is cold, paper them up.

To make Currant Paste.

WASH well your Currants, and put them into your Preserving-pan, bruise them, and with a little Water boil them to a Pulp, press out the Juice, and to every Pound take twenty Ounces of Loaf-sugar, boil it to crack; then take it from the Fire, and put in the Paste; then heat it over the Fire, take off the Scum, and put it into your Paste-pots or Glasses, then dry and manage them as other Pastes.

Currant clear Cakes.

INFUSE your Currants in a Stone Pot or Jug, that you may keep it close covered in a Kettle of Water, to boil till they are tender, then pass them while they are hot,

through their Jelly-bag; to a Pound of this Liquor put a Pound of double-refined Sugar, boiled to a thick Candy, till it is almost Sugar again; then put in your Liquor, and make it scalding hot, but it must not boil; then put it into Glasses, the Thickness you would have your Cakes of, and put them into your Stove, with a moderate Heat, till they are a strong Jelly; then turn them out upon Glass Plates, and sift a little Sugar on the Top of them; keep them turned and stoved till they are candy'd.

White Currants and Pear Plumbs are done the same Way.

To preserve Rasberries Liquid.

LET four Pounds of good Rasberries be pick'd, and put into three Pounds of pearled Sugar; give them a small Boiling lightly covered, and stir them from Time to Time. Then they are to be cooled, drained, and dried as Cherries, and the Quantity of Sugar augmented, to the End that there may be enough for the due soaking of the Fruit.

Another Way.

TAKE the largest and fairest Rasberries you can get, and to every Pound of Rasberries take one Pound and a Half of Sugar, clarify it, and boil it till it blows very strong; then put in the Rasberries, and let them boil as fast as possible, strewing a little fine beaten Sugar on them as they boil; when they have had a good Boil, that the Sugar rises all over them, take them from the Fire, and let them settle a little; then give them another Boil, and put to every Pound of Rasberries Half a Pint of Currant-jelly; let them have a good Boil till you perceive the Syrup hangs in Flakes from your Skimmer; then remove them from the Fire, take off the Scum, and put them into your Glasses or Pots.

Take care to remove what Scum there may be on the Top; when cold, make a little Jelly of Currants, and fill up the Glasses; then cover them with Paper first wet in Water, and dry'd a little betwixt two Cloths, which Paper you must put close to the Jelly; then wipe clean your Glasses, and cover the Tops of them with other Paper.

To make Raspberry Cakes.

PICK all the Grubs and spotted Rasberries away; then bruise the rest, and put them on a Hair-sieve over an earthen Pan, putting on them a Board and Weight to press out all the Water you can; then put the Paste into your Preserving-

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serving-pan, and dry it over the Fire, till you perceive no Moisture left in it, that is, no Juice that will run from it, stirring it all the Time it is on the Fire to keep it from burning; then weigh it, and to every Pound take one Pound and two Ounces of Sugar, beat to a fine Powder, and put in the Sugar by Degrees; when all is in, put it on the Fire, and incorporate them well together; then take them from the Fire, and scrape it all to one Side of the Pan; let it cool a very little, then put it into your Moulds; when quite cold, put them into your Stove without dusting, and dry it as other Sorts of Paste.

You must take particular Care that your Paste doth not boil after your Sugar is in; for if it does, it will grow greasy, and never dry well.

To make Raspberry clear Cakes.

TAKE two Quarts of ripe Goosberries, or white Currants, and one Quart of red Raspberries, put them into a Stone Jug, and stop them close; then put it into a Pot of cold Water, as much as will cover the Neck of the Jug; then boil them in that Water till all comes to a Paste; then turn them out in a Hair-sieve, placed over a Pan; press out all the Jelly, and strain it through the Jelly-bag; to every Pound of Jelly take twenty Ounces of double-refined Sugar, and boil it till it will crack in the Water; then take it from the Fire, and put in your Jelly, stirring it over a slow Fire till all the Sugar is melted; then give it a good Heat till all is incorporated; then take it from the Fire, skim it well, and fill your Clear-cake Glasses; then take off what Scum is on them, and put them into the Stove to dry; when you find them begin to crust upon the upper Side, turn them out upon Squares of Glasses, and put them to dry again; when they begin to have a tender Candy, cut them into Quarters, or what Pieces you please, and let them dry till hard; then turn them on Sieves; when thorough dry, put them into your Boxes.

In filling up your Clear-cakes and Clear-pastes, you must be as expeditious as possible; for if it cools, it will be a Jelly before you can get it into them.

White Raspberry Clear-cakes are made after the same Manner, only mixing white Raspberries with the Goosberries in the Infusion.

To make Raspberry Clear-paste.

TAKE two Quarts of Goosberries, and two Quarts of red Raspberries, put them in a Pan, with about a Pint and a Half of Water, boil them over a very quick Fire to a Pommish, then throw them upon an earthen Pan, and press out all the Juice; then take that Juice, and boil in it another Quart of Raspberries, then throw them on a Sieve, and rub all through the Sieve that you can; then put in the Seeds, and weigh the Paste, and to every Pound take twenty Ounces of fine Loaf-sugar, boiled, when clarified, till it cracks; then remove it from the Fire, and put in your Paste, mix it well, and set it over a slow Fire, stirring it till all the Sugar is melted, and you find it is become a Jelly; then take it from the Fire, and fill your Pots or Glasses, whilst very hot; then skim them, and put them into the Stove; observe, when cold, the drying them, as in the Raspberry Clear-cakes.

To make Raspberry Biscuits.

PRESS out the Juice, and dry the Paste a little over the Fire; then rub all the Pulp through a Sieve; then weigh, and to every Pound take eighteen Ounces of Sugar, sifted very fine, and the Whites of four Eggs, put all in the Pan together, and with a Whisk beat it till it is very stiff, so that you may lay it in pretty high Drops; and when it is so beaten, drop it in what Form you please on the Back-sides of Cards, (Paper being too thin, it will be difficult to get it off;) dust them a little with a very fine Sugar, and put them into a very warm Stove to dry; when they are dry enough, they will come easily from the Cards; but whilst soft, they will not stir; then take and turn them on a Sieve, and let them remain a Day or two in the Stove; then pack them up in your Box, and they will, in a dry Place, keep all the Year without shifting.

To make Raspberry Jam.

PRESS out the Water from the Raspberries; then to every Pound of Raspberries take one Pound of Sugar; first dry the Raspberries in a Pan over the Fire, but keep them stirring lest they burn; put in your Sugar, and incorporate them well together, and fill your Glasses or Pots, covering them with thin white Paper close to the Jam, whilst it is hot; and when cold, tie them over with other Paper.

Another Way.

YOU are to infuse your Rasberries, but must be very careful to pick out the dead and maggoty ones; when they are tender, take out some of their Liqueur, and put the same Quantity of Currant-liqueur to what is left; put the Weight in Sugar, and boil it up together; put it into Glasses, to eat with Cream all the Year.

The Raspberry-liqueur that you take out, may be boiled up for Syrup, which no Family should be without; but some Currant-liqueur put to the Rasberries makes it Jelly; so that it looks better, and tastes quicker.

Rasberries preserved dry.

RASBERRIES being got that are not too ripe, pick them, and put them into Sugar that has attained to its blown Quality, in order to have a covered Boiling: Afterwards, being removed from the Fire, they are to be skimm'd, and slipt into an earthen Pan, to continue in the Stove twenty-four Hours, allowing as great a Quantity of Sugar as of Fruit. As soon as they are cool'd, let them be drain'd from their Syrup, and dressed as other Sweetmeats, before they are strewed, and dried after the usual Manner.

To preserve Green Amber Plumbs.

TAKE the Green Amber Plumbs, when full grown, prick them in two or three Places, and put them into cold Water; then set them over the Fire to scald, in which you must be very careful not to let the Water become too hot, lest you hurt them; when they are very tender, put them into a very thin Sugar, that is to say, one Part Sugar, and two Parts Water; give them a little Warm in this Sugar, and cover them over; the next Day give them a Warm again, the third Day drain them, and boil the Syrup, adding a little more Sugar; then put the Syrup to the Plumbs, and give them a Warm; the next Day do the same; the Day following boil the Syrup till it becomes a little smooth, put in the Plumbs, and give them a Boil; the Day after boil the Syrup till very smooth, then put it to the Plumbs, cover them, and put them into the Stove; the next Day boil some more Sugar to blow very strong; put it to the Fruit, and give all a Boil; then put them into the Stove for two Days; then drain them, and lay them out to dry, first dusting them very well, and manage them in the Drying as other Fruits.

If you find them shrink when first you put them into Sugar, you must let them lie in that thin Syrup three or four Days, till they begin to work; then casting away that Syrup, begin the Work as already set down.

To preserve Green Orange Plumbs.

TAKE the Green Orange Plumbs, when full grown, before they turn, prick them with a fine Bodkin, as thick all over as possibly you can; put them into cold Water as you prick them; when all are done, set them over a very slow Fire, and scald them with the utmost Care you can, nothing being so subject to break, for if the Skin flies they are worth nothing: When they are very tender, take them off the Fire, and set them by in the same Water for two or three Days; when they become sour, and begin to float on the Top of the Water, be careful, and drain them very well; then put them in single Rows in your Preserving-pan, and put to them as much thin Sugar as will cover them, that is to say, one Part Sugar, and two Parts Water; then set them over the Fire, and by Degrees warm them till you perceive the Sourness to be gone, and the Plumbs are sunk to the Bottom, set them by; and the next Day throw away that Syrup, and put to them a fresh Sugar, of one Part Sugar, and one Part Water; in this Sugar give them several Heats, but not to boil, lest you burst them; then cover them, and set them in a warm Stove that they may suck in what Sugar they will; the next Day drain the Sugar, and boil it till it becomes smooth, adding more fresh Sugar; pour this Sugar on them, and return them into the Stove; the next Day boil the Syrup to become very smooth, and pour it upon your Plumbs, and give all a gentle Boil; skim it and put them into the Stove; the Day following drain them out of that Syrup, and boil some fresh Sugar, as much as you judge will cover them, till very smooth; put it to your Plumbs, and give all a very good covered Boiling; then take off the Scum, and cover them; let them stand in the Stove two Days, then drain them, and lay them out to dry, dusting them very well.

To preserve the Green Mogul Plumb.

TAKE this Plumb when just upon the turning ripe, prick it with a Penknife to the very Stone on that Side where the Clost is, put them into cold Water as you do them, then set them over a very slow Fire to scald; when they are become very tender, take them carefully out of the Water, and

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put them into a thin Sugar, that is, half Sugar and half Water, warm them gently, then cover them, and set them by; the next Day give them another Warm, and set them by; the Day following drain their Syrup and boil it smooth, adding to it a little fresh Sugar, and give them a gentle Boil; the Day after boil the Sugar very smooth, pour it upon them, and set them in the Stove for two Days; then drain them, and boil a fresh Sugar to be very smooth, or just to blow a little, put it to your Plumbs, and give them a good covered Boiling; then skim them, and put them into the Stove for two Days, then drain them, and lay them out to dry, dusting them very well.

To preserve the Green Admirable Plumb.

This is a little round Plumb, about the Size of a Damson, it leaves the Stone, when ripe, is somewhat inclining to a Yellow in Colour, and very well deserves its Name, being of the finest Green when done, and with the tenth Part of the Trouble and Charge, as you will find by the Receipt.

TAKE these Plumbs, when full grown, and just upon the Turn, prick them with a Penknife in two or three Places, and scald them, by Degrees, till the Water becomes very hot, for they will even bear boiling; continue them in the Water, till they become green, then drain them, and put them into a clarified Sugar, boil them very well, then let them settle a little, and give them another Boil; if you perceive they shrink, and take not the Sugar in very well, prick them with a Fork all over as they lie in the Pan, and give them another Boil, skim them, and set them by; the next Day boil some other Sugar till it blows, and put it to them, and give them a good Boil, then skim them, and set them in the Stove for one Night; the next Day drain them, and lay them out, first dusting them.

To preserve Yellow Amber Plumbs.

TAKE these Plumbs, when full ripe, put them into your Preserving-pan, and put to them as much Sugar as will cover them, and give them a very good Boil; then let them settle a little, and give them another Boil three or four Times round the Fire, skim them, and the next Day drain them from the Syrup, and return them again into the Pan, and boil as much fresh Sugar as will cover them to blow; give them a thorough Boiling, and skim them, and set them in the Stove twenty-four Hours; then drain them, and lay them out to dry, after having dusted them very well.

In the scalding of green Plumbs, you must always have a Sieve in the Bottom of your Pan to put your Plumbs in, that they may not touch the Bottom, for those that do will burst before the others are any thing warm.

Plumbs in Jelly.

WHEN your Plumbs are preserved in their first Sugar, and you have drained them in order to put them in a second, they are then fit to be put up Liquid, which you must do thus: Drain the Plumbs, and strain the Syrup through a Bag; then make a Jelly of some ripe Plumbs and Codlins together, by boiling them in just as much Water as will cover them, press out the Juice and strain it, and to every Pint of Juice boil one Pound of Sugar to blow very strong, put in the Juice, and boil it a little; then put in the Syrup and the Plumbs, and give all a good Boil; then let them settle a little, skim them, and fill your Glasses or Pots.

To preserve Green Figs.

TAKE the small green Figs, slit them on the Top, and put them in Salt and Water for ten Days, and make your Pickle as follows: Put in as much Salt into the Water as will make it bear an Egg, then let it settle, take the Scum off, and put the clear Brine to the Figs, and keep them in Water for ten Days; then put them into fresh Water, and boil them till a Pin will easily pass into them; then drain them, and put them into other fresh Water, shifting them every Day for four Days; then drain them, and put them into clarified Sugar; give them a little Warm, and let them stand till the next Day; then warm them again, and when they are become green, give them a good Boil; then boil some other Sugar to blow, put it to them, and give them another good Boil; the next Day drain them and dry them.

To preserve ripe Figs.

TAKE the white Figs, when ripe, slit them in the Top, and put them into clarified Sugar, and give them a good Boil; then skim them, and set them by; the next Day boil some more Sugar till it blows, and pour it upon them, and boil them again very well, skim them, and set them in the Stove; the Day after drain them, and lay them out dry, first dusting them very well.

To preserve Green Oranges.

TAKE the green Oranges, and slit them on one Side, and put them into a Brine of Salt and Water, as strong as will bear an Egg, in which you must soak them at least fifteen Days; then drain them, and put them into fresh Water, and boil them tender; then put them into fresh Water again, shifting them every Day for five Days together; then give them another Scald, and put them into clarified Sugar; then give them a Boil, and set them by till next Day, then boil them again; the next Day add some more Sugar, and give them another Boil; the Day after boil the Syrup very smooth, and pour it on them, and keep them for Use.

If at any Time you perceive the Syrup begin to work, you must drain them, and boil the Syrup very smooth, and pour it on them; but if the first prove sour, you must boil it likewise. Green Lemons are done after the same Manner.

If the Oranges are any thing large, you must take out the Meat from the Inside.

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To preserve Seville Oranges liquid.

TAKE the best Seville Oranges, and pare them very neatly, put them into Salt and Water for about two Hours; then boil them very tender till a Pin will easily go into them; then drain them well from the Water, and put them into your Preserving-pan, putting as much clarified Sugar to them as will cover them, laying some Trencher or Plate on them to keep them down; then set them over a Fire, and by Degrees heat them till they boil; then let them have a quick Boil till the Sugar comes all over them in a Froth; then set them by till next Day, when you must drain the Syrup from them, and boil it till it becomes very smooth, adding some more clarified Sugar; put it upon the Oranges, and give them a Boil; then set them by till next Day, when you must do as the Day before. The fourth Day drain them, and strain your Syrup through a Bag, and boil it till it becomes very smooth; then take some other clarified Sugar, boil it till it blows very strong, and take some Jelly of Pippins drawn from the Pippins, as I shall immediately express, with the Juice of some other Oranges: As for Example, if you have six Oranges, after they are preserved as above directed, take two Pounds of clarified Sugar; boil it to blow very strong; then one Pint and Half of Pippin-jelly, and the Juice of four or five Oranges, boil all together; then put in
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the Syrup that has been strained, and boiled to be very smooth, and give all a Boil ; then put your Oranges into your Pots or Glasses, and fill them up with the above-made Jelly ; when cold cover them, and set them by for Use.

You must be sure in all your Boilings to clear away the Scum, otherwise you will endanger their Working ; and if you find they will swim above your Jelly, you must bind them down with a Sprig of a clean Whisk.

To draw a Jelly from Pippins.

TAKE the fairest and firmest Pippins, pour them into Spring-water, as much as will cover them ; set them over a quick Fire, and boil them to Mash ; then put them on a Sieve over an earthen Pan, and press out all the Jelly, which Jelly strain through a Bag, and use as directed in the Oranges before-mentioned, and such others as may be described.

To preserve Green Grapes.

TAKE the largest and best Grapes before they are thorough ripe, stone them and scald them, but let them lie two Days in the Water they were scalded in ; then drain them and put them into a thin Syrup, and give them a Heat over a slow Fire ; the next Day turn the Grapes in the Pan, and warm them again ; the Day after drain them, and put them into clarified Sugar, give them a good Boil, and skim them, and set them by ; the following Day boil some more Sugar to blow, and put it to the Grapes, and give them a good Boil, skim them, and set them in a warm Stove all Night ; the next Day drain them, and lay them out to dry, first dusting them very well.

To preserve Bell Grapes in Jelly.

TAKE the long, large Bell, or Roufon Grapes, and pick them from the Stalks, then stone them, and put them in boiling Water, and give them a thorough Scald ; then take them from the Fire and cover them close down, so that no Steem can come out ; then set them upon a very gentle Fire, so as not to boil, for two or three Hours ; then take them out, and put them into clarified Sugar, boiled till it blows very strong, as much Sugar as will a little more than cover them ; then give them a good Boil and let them settle a little ; then give them another Boil, skim them, and then boil some other Sugar to blow very strong ; and take as much

Plumb-

Stamb-jelly as Sugar, and give all a Boil ; then add it to the Grapes, and give them all a Boil together, skim them well, and put them up into your Pots or Glasses.

To preserve Apricots.

TAKE Apricots that are moderately ripe, pare and stone them ; let them also lie a whole Night in the Preserving-pan, among Sugar laid in Lays ; the next Morning put in a small Quantity of Water, or White Wine, and set them on Embers, so as the Sugar may be melted by Degrees. When your Apricots are scalded a little, take them off, and let them cool ; that done, set them on again, and boil them till they are tender and well coloured.

Another Way.

HAVING pared and stoned your Apricots, sitting them on one Side, let them be scalded in Water almost boiling hot ; when they are all equally entire and soft, they are to be put into clarified Sugar, and boil'd till no Scum or Froth arises any longer, which must be always carefully taken off : The next Day they are to be drained, while the Syrup is boiled till it has attained to its smooth Quality, augmenting it with Sugar ; then turn the Apricots into the Pan, and having given them a Boiling, let them be set by : On the Day following, drain them, and let the Syrup be boiled till it comes to the second Degree, called Pearled. Afterwards, slip them into the Pan again, adding some Sugar likewise pearled, and give them a covered Boiling, in order to be set into the Stove till the next Morning, when they are to be taken out, and put into Pots, so as they may be eaten in the same Condition, or dried at Pleasure.

Apricots in Ears.

APricots that have been ordered after this, or any other Manner, may be dressed in Ears ; to which Purpose it is only requisite to turn one of the Halves, without loosening it altogether from the other ; or to join the two Halves together, so as they may mutually touch one another at both Ends, one on one Side, and the other on the other.

To dry Apricots like Prunello's.

TAKE a Pound of Apricots, being cut in Halves or Quarters, let them boil till they are very tender in a thin Syrup, let them stand a Day or two in the Stove; then take them out of the Syrup, and lay them drying till they are as dry as Prunello's, then box them; you may make your Syrup red with the the Juice of red Plumbs: If you please you may pare them.

Green Apricots.

BEFORE the Stones are hard, wet them, and lay them in a coarse Cloth, and put to them two or three Handfuls of Salt, and rub them till the Roughness is off; then put them in scalding Water, and put them over the Fire till almost boiled, then set them off till almost cold; do this two or three Times; after this let them be close covered, and when they look green, let them boil till they begin to be tender; weigh them, and take their Weight in double-refined Sugar, to a Pound of Sugar Half a Pint of Water; make the Syrup, and when almost cold, put in your Apricots, boil them well till clear, warm the Syrup two or three Times till thick, or put them in cold Jelly, or dry them as you use them.

Apricot PASTE.

BOIL some Apricots that are full ripe to a Pulp, and rub the Fine of it through a Sieve; and to every Pound of Pulp take one Pound and two Ounces of fine Sugar, beaten to a very fine Powder; heat well your Paste, and then, by Degrees, put in your Sugar: when all is in, give it a thorough Heat over the Fire, but take care not to let it boil; then take it off, and scrape it all to one Side of the Pan; let it cool a little, then with a Spoon lay it out on Plates in what Form you please, then dust them, and put them into the Stove to dry.

Pastils of Apricots.

STEEP Gum *Arabick* in Water, strain it through a Cloth, put it into a Mortar, with Syrup of Apricots; then put Sugar at several Times, tempering it till the Paste is pliable, in order to make round Pastils, then dry them in a Stove.

Apricot

Apricot Chips.

SLICE the Apricots the long Way, but do not pare them; take as much double-refined Sugar as your Apricots weigh, boil it to a thin Candy, and then put in your Apricots, and let them stand on the Fire till they are scalding hot; let them lie one Night in the Liquor; then take them out, lay them on thin Plates, and set them in the Sun to dry.

Composts of Apricots.

PARE your Apricots, stone them, and scald them; when they rise on the Top, and are soft, take them off the Fire, and set them by to cool; then put them into Sugar as it runs from the Straining-bag; boil them till the Scum ceases to rise.

Another Way.

PARE them, stone them, put them into clarified Sugar, put some Water to them, and boil them till they are soft: When the Scum ceases to rise, and they have thoroughly imbibed the Sugar, take them off.

To candy Apricots.

YOU must slit them on one Side of the Stone, and put fine Sugar on them; then lay them one by one in a Dish, and bake them in a pretty hot Oven; then take them out of the Dish, and dry them on Glass Plates in an Oven for three or four Days.

Apricot Jumbals.

WHEN your Apricots are scalded till they are tender, dry the Pulp in a Dish over a Chafing-dish of Coals, then set it upon a Stove for a Day or two, and afterwards beat it in a Stone Mortar, putting to it as much fine Sugar as will make it a stiff Paste; then colour it with Cochineal or Saunders; roll them long, tie them in Knots, and so dry them for Use.

Apricot clear Cakes.

FIRST draw a Jelly from Codlins, then boil in that Jelly some very ripe Apricots, which press upon a Sieve over an earthen Pan, then strain it through your Jelly-bag; and to every Pound of Jelly take the like Quantity of fine Loaf-sugar, which clarify, and boil till it cracks; then put in the Jelly, and mix it well, then give it a Heat on the Fire, skim

skim it, and fill your Glasses: In the Drying, order them as has been already directed.

To make Jam of Apricots.

PARE the Apricots, and take out the Stones, break them, and take out the Kernels, and blanch them; then to every Pound of Apricots boil one Pound of Sugar till it blows very strong, then put in the Apricots, and boil them very brisk till they are all broke; then take them off, and bruise them well, put in the Kernels, and stir them all together over the Fire, then fill your Pots or Glasses with them. If you find it too sweet, you may put in a little white Currant-jelly, to sharpen it to your liking.

Apricots preserved dry.

TO dry your Apricots at all Times, set a Copper-pan with Water over the Fire, and the Pot or Earthen Pan containing the Fruit, in the Middle of the same Pan. After the Water has boil'd Half an Hour, the Apricots will be heated, and you'll have the Liberty to take them out to be drained; then they may be dress'd upon the Slates or Boards in order to be set into the Stove, after they have been strew'd with Sugar.

To preserve Green Walnuts.

LET your Walnuts be gathered in fair Weather, before the Shell grows hard; after having boiled them in Water, to take away their Bitterness, put them into other cold Water; peel off their Rind, and lay them in your Pan, with a Layer of Sugar to the Weight of the Nuts, and as much Water as will wet it. When they are boiled up over a moderate Fire and cooled, do the same Thing a second Time, and set all by for Use.

To preserve White Walnuts.

HAVING provided Walnuts that are come to their full Growth, but before the Wood is formed, pare them neatly till the White appears, and throw them into Water: Afterwards let them boil for some Time in the same Water while other Water is set over another Furnace, into which the Walnuts are to be put as soon as it begins to boil. To know whether they are done enough, prick them with a Pin from Time to Time, so that when they slip off from it, they must be

be removed from the Fire. To make them white, throw in a Handful of beaten Allum, and give them one Boiling more; then they are to be forthwith cooled by turning them into fresh Water, in order to be put into the Sugar, allowing one Ladleful of Water for every two of Sugar; after your Walnuts are well drained, slip them into earthen Pans, and having caused the Sugar and Water to be heated together, pour it upon them. On the next Day you are to clear the Syrup from the Pans, without removing the Walnuts, because they must not be set over the Fire at all: Let this Syrup have five or six Boilings, augmenting it a little with Sugar, and let it be pour'd on the Walnuts: On the second Day it must have fifteen Boilings; on the third Day it must boil till it is very smooth, between smooth and pearled, and at last entirely pearled; take Care to increase the Quantity of Sugar at every Time, to the End that the Walnuts may be equally soaked in the Syrup. To bring the whole Work to Perfection, let them continue in the Stove during the Night, and the next Morning they may be put into Pots, or you may make an End of drying them in the same Stove at Pleasure, as other Sorts of Fruits.

For Walnuts preserved Liquid, in Case you add some Syrup of Apricots, they'll keep much better. If you have a Mind to stuff them with Lemon-peel, it may be done before they are set in the Stove. For that Purpose it would be requisite to make an Opening with the Point of a Knife, either quite through, or on the Top of the Walnut, and then the Lemon-peel issuing from thence, will appear as if it were the natural Stalk. If some Ambergrease be also added, it will give it a Perfume very grateful both to the Taste and Smell.

To preserve Mulberries Liquid.

LET two Quarts of Mulberry-juice be strained, adding thereto a Pound and a Half of Sugar, boil them together over a gentle Fire, till they turn to a Kind of Syrup: then slip into your Pan three Quarts of Mulberries, that are not over ripe, and after they have had one Boil, pour all into an earthen Vessel, in order to be stop'd close, and kept for Use.

Another Way of preserving Mulberries wet.

BOIL your Sugar till it is a little pearled, allowing three Pounds of it for four Pounds of Mulberries, and give them a light covered Boiling in the same Sugar, gently stirring the Pan, by means of the Handles. That done, remove it

it from the Fire, and set it by till the next Day, when you are to drain off the Syrup, in order to bring it to its pearly Quality. Afterwards slip in your Fruit, adding a little more pearly Sugar, if it be requisite, and dispose of all in Pots as soon as they are sufficiently cooled.

Mulberries preserved dry.

PICK such Mulberries as are not too ripe, but rather somewhat greenish and tart; in the mean while, having provided as much Sugar as Fruit, let it be clarified with the Juice of Mulberries, and brought to the third Degree of Boiling, called Blown; then throw in your Mulberries, and give them a cover'd Boiling; afterwards removing the Pan from the Fire, take off the Scum, and leave all in the Stove till next Day. As soon as they are taken out and cool'd, drain them from their Syrup, and dress them upon Slates, to the End that they may be dried in the Stove, and strewed with Sugar, as the other Sorts of Fruit. Lastly, they must be turned again upon Sieves, and when thoroughly dry, locked up in Boxes for Use, as Occasion may serve.

To preserve Peaches whole.

TAKE the *Newington* Peach, when full ripe, split it, and take out the Stone, then have ready a Pan of boiling Water, drop in the Peaches, and let them have a few Moments scalding; then take them out, and put them into as much Sugar, only clarified, as will cover them, give them a Boil round, then scum them, and set them by till the next Day; then boil some more Sugar to blow very strong, which Sugar put to the Peaches, and give them a good Boil, skim them, and set them by till the Day following; then give them another good Boil, skim them, and put them into a warm Stove for the Space of two Days; then drain them, and lay them out one Half over the other, dust them, and put them into the Stove; the next Day turn them and dust them, and when thorough dry, pack them up for Use.

To preserve Nectarines.

SPLIT the Nectarines, and take out the Stones, then put them into clarified Sugar; boil them round, till they have well taken Sugar; then take off the Scum, cover them with a Paper, and set them by; the next Day boil a little more Sugar till it blows very strong, and put it to the Nectarines, and

and give them a good Boil ; take off the Scum, cover them, and put them into the Stove ; the next Day drain them, and lay them out to dry, first dusting them a little, then put them into the Stove.

To preserve Peach Chips.

PARE your Peaches, and take out the Stones, then cut them into very thin Slices, not thicker than the Blade of a Knife ; then to every Pound of Chips take one Pound and a Half of Sugar, boiled to blow very strong, then throw in the Chips, and give them a good Boil ; then let them settle a little, take off the Scum, and let them stand a Quarter of an Hour, then give them another good Boil, and let them settle as before ; then take off the Scum, cover them, and set them by ; the next Day drain them, and lay them out Bit by Bit, dust them, and dry them in a warm Stove ; when dry on one Side, take them from the Plate with a Knife, and turn them on a Sieve ; and then again, if they are not pretty dry, which they generally are.

To preserve Barberries.

GATHER the fairest Bunches in a dry Day, and boil them in a Pottle of Claret till they are soft ; after having strained them, add six Pounds of Sugar, with a Quart of Water, and boil them up to a Syrup ; then put your scalded Barberries into the Liquor, and they'll keep all the Year round.

To candy Barberries.

TAKE the Barberries out of the Preserve, and wash off the Syrup in warm Water ; then sift over them some fine Sugar, and set them in an Oven, or over a Stove to dry, often moving them, and strewing Sugar upon them till they are dry.

To preserve Medlars.

SCALD your Fruit in Spring-water, till the Skin may be easily peeled off ; then stone them at the Head, adding to every Pound the like Weight of Sugar, and let them boil till the Liquor becomes ropy ; at that Instant remove them from the Fire, and set them by for Use.

To preserve Golden Pippins.

TAKE a Pound of clear sound Pippins, pare them and take out the Cores, then take a Pound of the best Sugar beaten fine, and put it to a Quart of Water, and set it on the Fire; and when it boils apace, put in your Pippins, and when they are clear and tender, and the Liquor waisted a good deal, put in a Quarter of a Pint of the Juice of Lemon, and some Slices of Orange-peel; keep it skimm'd, and when it has boil'd a little, take out your Pippins, and strain your Liquor, and when cold pour it over your Pippins.

To preserve Pippins another Way.

TAKE Half a Dozen Golden Pippins and pare them, and cut them into Halves, then put them into a Preserving-pan, with a little Spring-water and some fine Sugar, and some Slips of Orange-peel, and let them boil very slowly, till the Sugar begins to jelly, and the Pippins look fine and clear; then take the Juice of two Lemons and two Oranges, and just boil it up; then take up your Apples gently, and lay them in a Glass Bason, and cross your Orange-peels upon them, and put your Syrup over them.

To preserve Golden Pippins the best Way.

TAKE to a Pound of Apples, a Pound of double-refined Sugar, and a Pint of clear Spring-water; set it on the Fire; neatly pare the Pippins, and take out the Stalks and Eyes; put them into the Sugar and Water, cover them close, and let them boil as fast as you can Half a Quarter of an Hour; then take them off a little to cool; then set them on again to boil as fast and as long as they did before; do this three or four Times, till they are very clear: Cover them very close till you make the Jelly for them.

Apple Paste.

SCALD your Apples till they become soft; then drain them, pass them through a Sieve, and dry them over the Fire; but be sure to keep them stirring with a Spatula, both at Bottom and on the Sides to prevent their burning. When the Paste slips from the Bottom and Sides of the Pan it is enough; then take it off the Fire, and to every Pound of Fruit put a Pound of Sugar greatly feather'd or crack'd; incorporate them well together; then simmer the Paste over
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the Fire, and dress it either in Moulds or upon Slates, and set it in a Stove to dry.

Another Way.

PARE your Apples, core them, put them into cold Water; boil them, then put them into Water again; then take them out and drain them, and pass them through a Hair-strainer; then put them in a Sauce-pan, set them upon the Fire, and dry them, stirring them continually with a Spatula, till they begin to come clear from the Bottom; then take them off the Fire, and put in your Sugar, mingle them together, and lay them on Slates, and dry them in a Stove.

A Compost of Apples.

TAKE Apples, pare, core, and quarter them, put them into Water; then put in also their Parings, and also of some other Apples pared and quartered in small Quarters; boil them till they are tender, then drain them in a linnen Cloth; take as much of that Water as will serve to boil the Quarters you have reserved for your Compost, and put it into a Preserving-pan; put in as much fine Sugar as you think convenient; let them boil over a Charcoal Fire till they are tender, stir them with a Spoon, but do not break them; then take them out, and lay them on a Cloth, or the Brim of a Dish, to run, then lay them on a Plate; set your Syrup on a quick Fire, put in more Sugar, and the Juice of Lemons, and boil it till it be a Jelly; then set it off the Fire, and let it stand till it is cold; then pour it over your Apples and the Brims of the Plates as you please.

A Compost of Bon-chretien Pears.

PARE your Fruit, and cut them into Slices, scald them a little, squeezing some Juice of Lemon on them in the Scalding, to keep them white; then drain them, and put as much clarified Sugar as will just cover them; give them a Boil, and then squeeze the Juice of an Orange or Lemon, which you best approve of, and serve them to Table when cold.

A Compost of Baked Wardens.

BAKE your Wardens in an earthen Pot, with a little Claret, some Spice, Lemon-peel, and Sugar; when you would use them peel off the Skin, and dress them in Plates, either Whole or in Halves; then make a Jelly of Pippins sharpened

sharpened well with the Juice of Lemons, and pour it upon them; and when cold, break the Jelly with a Spoon, so it will look very agreeable upon the red Pears.

Green Apples preserved after another Manner.

YOU may take any Kind of sweet and small Apples, which are to be pared, leaving the Stalks, and slit a little for the better soaking in of the Sugar; that done, throw them into Water, that they may be cleans'd and scalded; when cool'd, let them be brought again to a green Colour, in the same, or other fresh Water; as soon as they are become very soft, let them be cooled again, drained, and put into clarified Sugar, in order to have some Boilings. The next Day the Syrup is to be boiled smooth; at another Time between smooth and pearl'd, and at last very much pearl'd; at which Instant the Fruit is to be slipp'd in, that all may simmer together for some Time. The next Morning give your Apples a covered Boiling before they are taken off from the Fire, to be disposed of in Pots or Glasses, or else to be cooled and drained for drying in the Stove.

To preserve Pears.

HAVING provided Pears that are sound, and not over-ripe, set several Rows of them in Order at the Bottom of an earthen Pan, and cover them with Vine-leaves; put another Layer of Pears upon them, and so do till the Pot is full; then to each Pound of Pears add Half a Pound of sugar, and as much Spring-water as will dissolve it over a gentle Fire: Let them boil till they are somewhat soft, and afterwards set them by for Use.

Pears preserved in Quarters, or otherwise.

BESIDES several Sorts of Pears, which may be preserv'd whole and dry, there are others of a large Size, which can only be so ordered in Quarters as to be kept Liquid. If you are desirous to preserve pretty big Pears altogether entire, their Core, with some of their Pulp in the Middle, is to be neatly scoop'd out, as it were that of an Orange: They are brought to Perfection by boiling them several Times in Sugar, and may also be dried.

To preserve Quinces Liquid.

HAVING provided the soundest, the yellowest, and ripest Quinces, let them be cut into Quarters, clear'd from the Cores and pared; boil all together in a sufficient Quantity of Water, and as soon as they are become very soft, remove the Pan from the Fire; then taking up the Pieces that are to be preserved with the Skimmer, put them into fresh Water to cool, and set the rest over the Fire again, that they may have twenty other Boilings: After this Decoction, being passed through the Straining-bag, take two Ladlefuls of it, with one of clarified Sugar, proportionable to the Quantity of your Fruit, and turn all into a Copper Pan, with Quinces, in order to boil over a gentle Fire. Some Sugar must also be added, accordingly as the first Syrup consumes away, without pouring in any more Decoction; and the whole Mefs is to be well boiled till the Syrup becomes pearly: That done, let it be cool'd, and dress your Quinces in Pots, Glasses, or Boxes, pouring the Syrup upon them, which will be very fine, and of a lively red Colour, if the Pan was covered in the Boiling.

To dry Pears or Apples.

TAKE Poppering-pears, and thrust a sharp Stick into the Head of them beyond the Core, then scald them, but not too tender, and pare them the long Way; put them in Water, and take the Weight of them in Sugar, and clarify it with Water, a Pint of Water to a Pound of Sugar; strain the Syrup, and put in the Pears; set them on the Fire, and boil them pretty fast for Half an Hour; cover them with the Paper, and set them by till the next Day; then take them out of the Syrup, and boil it till it is thick and ropy; then put the Pears in your Preserving-pan, and put the Syrup to them, and if it will not cover them, add some Sugar to them; set them over the Fire, and let them boil up, then cover them with Paper, and set them in the Stove twenty-four Hours; then take them out, and lay them on Sieves to dry; then lay them on Plates, and dust them with Sugar, and set them into your Stove to dry, and when one Side is dry, lay them on Papers, and turn them, and dust the other Side with Sugar; squeeze the Pears flat by Degrees; if you do Apples, squeeze the Eye to the Stalk; when they are dry, put them in Boxes with Papers between.

To dry Pears or Pippins without Sugar.

TAKE your Pears or Apples, and wipe them clean and take a Bodkin, and run it in at the Head, and out at the Stalk, and put them in a flat earthen Pot, and bake them, but not too much; you must put a Quart of strong new Ale to Half a Peck of Pears, tie white Paper over the Pot that they may not be scorched in baking; and when they are baked, let them stand to be cold, and take them out to drain, squeeze the Pears flat, and the Apples the Eye to the Stalk, and lay them on Sieves with wide Holes to dry, either in a Stove, or an Oven that is not too hot.

To preserve Seville Oranges in Quarters, or in Sticks.

THE Oranges are first to be turned, or else zested, according as the Design is, either to preserve them in Zests or Chips, or to make Faggots. Turning in this Sense, is a Term of Art, which denotes a particular Manner of **paring** Oranges and Lemons when the outward Rind or Peel is pared off very thin and narrow, with a Knife proper for that Purpose, winding it round about the Fruit so as the Peel may be extended to a very great Length without breaking. To zest, is to cut the Peel from Top to Bottom into small Slips as thin as it possibly can be done. The Orange being thus prepared, may be cut into Quarters, or into Sticks, at Pleasure, but the Skin in the Inside, and the Juice, must be taken away; then let them be thrown into Water, set over the Fire, as soon as it begins to boil; and when they are done enough, (which may be perceived by their slipping off from the Pin) they are to be cool'd, and put into fresh Water, as also afterwards into clarified Sugar, so as to have seven or eight covered Boilings before you put them by to cool. They must likewise be boiled over again, till the Syrup becomes almost smooth, and drain'd the next Day, in order to be put in Pots, while the Syrup is made pearled, which being poured upon your Oranges, they may be kept in that Condition till it shall be judged expedient to dry them.

Seville Oranges preserved entire.

AS you turn or zest your Fruit, throw them into Water, and afterwards scald them, till they become very soft, and slip off from the Pins; then they are to be cool'd and scoop'd with a little Spoon made for that Purpose, at a small Hole bored in the Middle, where the Stalk grew: They are usually

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usually put into Sugar, and dried after the same Manner as Quinces, and Sticks of Oranges.

Faggots of Oranges.

THIS Term is usually appropriated to Orange-peels, when turned or pared very thin, and extended to a great Length, which are often preserved, especially those of sweet Oranges, after the following Manner, *viz.* These Faggots are to be first scalded in Water over the Fire, till they become very soft, and put into clarified Sugar, allowing them twenty Boilings: The next Morning the Syrup must be made smooth, and the Orange-paring put into it, that they may have two or three Boilings. On the third Day you are to drain them, and afterwards give them a covered Boiling in pearled Sugar, in order to be disposed of in Pots for Use, unless you would have them dry'd at the same Instant: This may be effected by causing other Sugar to be made white, rubbing it on one Side of the Pan with the Skimmer, and boiling it to the fourth Degree, called Feathered; that done, slip your Faggots into it, and dress them in Rocks.

Oranges preserved in Zest.

AS your Oranges are zesting in the before-mentioned Manner, throw the Zests or Chips into Water on one Side, and the Quarters on the other, to prevent their turning black: That done, heat the Water, and put your Zests therein, to be scalded till they become very soft: Then having slippt them into fresh Water, they must be cooled, and order'd with thin Sugar, putting one Ladleful of Water into a Pan, for every two of clarify'd Sugar; thus all must be heated over the Fire, as long as you can well endure to hold your Finger in the Liquor. In the mean Time, the Orange-chips being drained and slipp'd into an earthen Pan, the hot Sugar is to be poured upon them till they are thoroughly soak'd; The next Day they are to be drained through a Colander while the Syrup is boil'd till it becomes a little smooth; afterwards this Syrup must be poured again upon the Zests; as also on the third Day: When you have brought it to its pearled Quality, and augmented it with a little Sugar, on the fourth Day drain your Orange-chips again, and dry them in the Sieve or Hurdles, or upon a Grate. They must also be turned from Time to Time, till they are very dry, and at last put in Boxes.

• Oranges preserved in small Slips.

WHEN your Fruit is zested, cut out the Pulp into Slips, which are to be slit again in their Thickness, to render them very thin. At first, you are to scald these Orange-slips in Water over the Fire, till they become very soft. That done, they are to be thrown into clarified Sugar, newly pass'd through the Straining-bag, when it is ready to boil, in order to have twenty Boillings. The next Day, having brought the Sugar to its smooth Quality, and put your Slips into it, let them have seven or eight Boillings: On the third Day you may boil your Sugar till it is pearled, and give them a cover'd Boiling. Sometime after, they are to be put into Pots or other Vessels, and dried as Occasion serves.

Note, Lemons, Limes, and Citrons, are preserved much after the same Manner; either entire, or in Sticks, Faggots, Zests, Slips, &c.

To keep Oranges or Lemons a whole Year together.

TAKE small Sand, and dry it very well, and after it is cold put a Quantity of it into a clean Vessel, then take your Oranges, and set a Laying of them in, the Stalk-end downwards, so that they touch not one another; then strew in of your Sand as much as will cover them two Inches deep; then set another Row of your Fruit, and so cover them with Sand; set your Vessel thus filled in a cold Place.

To preserve Eringo Roots.

CLEAN and wash two Pounds of fair Roots, and boil them very tender over a moderate Fire; then peel off the outmost Rind, but take care to avoid breaking them. After they have lain awhile in cold Water, slip them into your Pan of Sugar boil'd to a Syrup, allowing to every Pound of Sugar three Quarters of a Pound of Roots; which having boiled gently a short Time, may be set by to cool, and afterwards laid up for Use.

To ice Almonds.

YOU must blanch your Almonds, and put them into an Ice ready prepared with the White of an Egg, powdered Sugar, Orange or Lemon-flowers, and *Seville* Orange: Roll them well in this Compound, so as they may be neatly iced, and afterwards dress'd on a Sheet of Paper, in order to be bak'd in the Campaign Oven, with a gentle Fire underneath, and on the Top.

Almond

Almond Jumbals.

LET a Pound of fine Flour, and as much white Sugar; be made up into a Paste with beaten Whites of Eggs; then add thereto Half a Pint of Cream, Half a Pound of fresh Butter, and a Pound of blanch'd Almonds well stamp'd; knead all together thoroughly with a little Rose-water, and cut out Jumbals into what Figure you please, in order to be baked in a gentle Oven.

To make White Crisp Almonds.

HAVING scalded and blanched the Almonds, throw them into Sugar boiled in the fifth Degree, called *Crack'd*: That done, let all have a Walm or two together, keeping your Almonds stirr'd and turned, to the end that the Sugar may stick close to them.

Crisp Almonds of a grey Colour.

MELT a Pound of Loaf or Powder Sugar, with a little Water, and let a Pound of Almonds be boiled in it till they crackle: Then take off the Pan from the Fire, and stir all about incessantly with the Spatula; if any Sugar be left, heat it again over the Fire, that it may entirely stick to the Almonds, continuing to stir them without Intermission, till the Work be brought to Perfection.

Red Crisp Almonds, or Prawlings.

YOU must let your Almonds be ordered as before, only the Sugar being boiled till it becomes crack'd, add as much prepared Cochineal as will be requisite to give it a lively Colour, and let it boil again, to cause it to return to its crack'd Quality: At that very Instant toss in your Almonds, and removing the Pan from the Fire, stir them without Intermission, as at first, till they are dry. The Cochineal may be prepared only by boiling it with Allum and Cream of Tartar, which Liquor is generally used for every Thing that is to be brought to a fine Colour, as Marmalades, Jellies, Pastes, Creams, &c.

To preserve White Citrons.

CUT your White Citrons into what siz'd Pieces you please; put them into Water and Salt for four or five Hours; then wash them in Water, and boil them till tender; then drain them, and put them into as much clarified Sugar

as will cover them, and set them by till the next Day; then drain the Syrup, and boil it a little smooth; when cool put it on your Citrons, the next Day boil your Syrup quite smooth and pour it on your Citrons; the Day after boil all together and put into a Pot to be candied, or put in Jelly, or Composts, as you please.

You must look over these Fruits so kept in Syrup; and if you perceive any Froth on them, you must give them a Boil, and if by Chance they should become very frothy and sour, you must first boil the Syrup, and then all together.

Pistachoes in Surtout.

GET a convenient Quantity of Pistachoes, clear them from their Shells, and cause them to be made crisp after this Manner: As soon as the Sugar has attained to the fourth or feathered Degree of Boiling, throw in your Pistachoes, and when they have continued a-while in it, remove the Pan, stirring them well till they are all covered, but they must not be set again over the Fire: Afterwards, they are to be dipp'd into the White of an Egg, beat up with a Spoon, adding a little Orange-flower-water; that done, take them out, and roll them in dry Powder-sugar: Lastly, having laid them in Order upon white Paper, bake them gently in a Campaign Oven, with a little Fire underneath, and more on the Top: When they are sufficiently baked, and brought to a good Colour, they may be taken out of the Oven, in order to be dry'd in the Stove.

To make Clear-cakes of Plumbs.

WE take any Sort of Plumbs, and having ston'd them, slip them into a Jug, set in a Pot of boiling Water: When they are dissolved, strain them through a Cloth; and to a Pint of the Liquor add a Pound of Sugar brought to a candy Height. Let all be well incorporated, and boil a little, stirring them together. Afterwards, put your Cakes into Glasses, and set them in the Stove moderately heated, otherwise they will grow tough. Let them stand so two or three Weeks, without being cooled, removing them from one warm Place to another; turn them every Day, till they are thoroughly dry, and they'll be very clear.

To make a Cake or Paste of Cherries.

STONE your Cherries, and stew them in a Pan till they have cast their Juice; that done, lay them in Order in a Sieve,

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Sieve, and let them be well drained ; afterwards they are to be beaten in a Mortar, and set over the Fire again to be thoroughly dried : In the mean Time, having allowed a Pound of Sugar to every Pound of Cherry-paste, let it be brought to its crack'd Quality, and poured upon the same. A little while after your Cakes may be dressed upon the Slates with a Spoon, and set in the Stove.

To make clear Quince Cakes.

YOU mast let a Pint of the Syrup of Quinces, with a Quart or two of Rasberries, be boiled and clarified over a gentle Fire, taking care that it be well skimm'd from Time to Time ; then having added a Pound and a Half of Sugar, cause as much more to be brought to a candy Height, and poured in hot. Let the whole Mass be continually stirred about till it is almost cold ; then spread it upon Plates, and cut it into Cakes of what Form or Figure you think fit.

Marmalade of Cherries.

YOUR Cherries, being first stoned, are to be set over the Fire, in a Copper Pan, to cause them to cast their Juice : Afterwards being drain'd, bruised, and passed through a Sieve, the Marmalade must be put again into the Pan, to be dry'd over a quick Fire, carefully stirring and turning it on all Sides with the Spatula, so as no Moisture be left, and till it begins to stick to the Pan. In the mean while, boil some Sugar till it is greatly feather'd, allowing one Pound of it for every Pound of Fruit or Paste ; that done, cause all to simmer together for a-while, and put your Marmalade into Pots or Glasses, strew'd with Sugar, or else proceed to the drying it.

Marmalade of Currants.

GET a sufficient Quantity of Currants stripp'd off from the Bunches, and soak them in boiling Water till they break ; that done, removing them from the Fire, drain them upon a Sieve, and when cold, pass them through the same Sieve, to clear off the Grains : Afterwards they are to be dry'd over the Fire, as before, while the Sugar is brought to the fifth Boiling, called *Crack'd*, allowing the same Weight of it as of the Fruit ; let it be well intermixed together, in order to simmer for some Time ; let your Marmalade be conveniently disposed of in Pots, &c.

Marmalade of Apricots.

TAKE the ripeſt Apricots, pare and quarter them, and take out the Strings; then add three Quarters of a Pound of Loaf-fugar to every Pound of Apricots, and put them into a pretty broad Pan; ſet the Apricots on the Fire without either Water or Sugar, and ſtir them continually that they do not burn: When they are melted and boil'd a pretty while, ſtrew in the Sugar as quick as you can, and let them boil apace till the Syrup is thick, and they look clear; then put it up in Pots or Glaſſes for Uſe.

Marmalades of Apples.

FIRST ſcald your Apples in Water, and when they are tender, take them out and drain them; then ſtrain them through a Sieve, and boil your Sugar till it be very well ſea-thered, allowing three Quarters of a Pound of Sugar to every Pound of Apples; temper and dry the whole Maſs over the Fire, according to the uſual Method; let them ſimmer together; ſtrew your Marmalade with fine Sugar, and put it into Pots or Glaſſes.

Marmalade of Raſberries.

WE uſually make the Body of this Marmalade of very ripe Currants, to which is only added a Handful of Raſberries, to make it appear as if it conſiſted altogether of the latter.

Marmalade of Plumbs.

IF they are ſuch Plumbs as ſlip off from their Stones, thoſe Stones are to be taken away; otherwiſe ſcald your Fruit in Water, till they become very ſoft; let them alſo be drain'd and well ſqueezed through the Sieve; then dry your Marmalade over the Fire, and let it be tempered with the ſame Weight of crack'd Sugar: Laſtly, having cauſed it to ſimmer for a while, let it be put into Glaſſes or Pots, and ſtrew'd with Sugar.

Marmalade of Damſons.

GET a Gallon of large ripe Damſons; peel off the Skins of three Quarts of them, put the Quart unſkinn'd in the Bottom of an earthen Pan, and thoſe that are ſkinn'd upon them; cover the Pot ſo cloſe that no Water can get in; then ſet on a Kettle of Water, put in the Veſſel of Damſons, boil them till they are tender, then take out their Stones, and both Skins and Stones of the undermoſt; then as much Sugar

gar as they weigh, put to the Pulp, make it boil a-pace, skim it well, and when it is boil'd enough, put it in a Pot for Use.

(Marmalade of Quinces, according to the Mode of France.

AFTER having pick'd out the best Sort of Quinces, cut them into Pieces, in order to be par'd and clear'd from the Cores and Kernels. In the mean while, having caused two Pounds of Sugar to be brought to its crack'd Quality, slip in about six Pounds of Fruit, and let all boil together to a Pap, which you must turn into a Cloth to be well strained, and the Liquor that passes through will serve for Marmalade. Let this strained Liquor be poured into other pearled Sugar to the Quantity of four Pounds, and as soon as the Syrup returns to the same Degree of Boiling, let it be carefully skinn'd; then removing the Pan from the Fire, take off the Scum again (if there be Occasion) and pour your Marmalade into Pots, Glasses, or Boxes, which must be left in the Air for some Days before they are covered.

¶ Marmalade of Quinces after the Italian Manner.

PARE about thirty Quinces as thin as possible, and take out the Cores; put to them a Quart of Water, with two Pounds of Sugar, and let all boil together till they are soft; then strain the Juice and the Pulp, in order to be boiled up, with four Pounds of Sugar, to a due Consistence.

Marmalade of Oranges.

TAKE some Oranges, pare them as thin as possible, and boil them till they are soft; then take double the Number of good Pippins, cut them into Halves, core them, and boil them to Pap, so as they may not lose their Colour; strain the Pulp, and add a Pound of Sugar to every Pint: Afterwards take out the Orange-pulp, cut the Peel, and let it be made very soft by boiling, in order to be bruised in the Juice of Lemons, and boiled up again to a Consistence with your Apple-pulp, and Half a Pint of Rose-water.

To make Quiddany of Pippins of an Amber or Ruby Colour.

PARE your Pippins, cut them into Quarters, and boil them with as much Water as will cover them, till they are soft, and sink in the Water; then, having strained the Pulp, let a Pint of the Liquor be boil'd with Half a Pound of Sugar, till it appears a quaking Jelly on the Moulds: When your Quiddany is cold, turn it on a wet Trencher, and slide

it into Boxes. If you would have it of a red Colour, let it boil leisurely close covered, till it is as red as Claret Wine.

To make Quiddany of all Sorts of Plumbs.

BOIL your Plumbs in Apple-water, till they are as red as Claret: When you have made the Liquor strong of the Fruit, put to every Pint Half a Pound of Sugar, and let it boil till a Drop of it will hang on the Back of a Spoon like a quaking Jelly. If you would have your Quiddany of an Amber Colour, only boil it over a quick Fire, and it will produce the desired Effect.

To make Quiddany of Rasberries.

PICK your Rasberries, put them into a Pot, stop it close, and set it in a Kettle of boiling Water. When they have been stewed thus almost an Hour, strain the Liquor from the Pulp, and add thereto its own Weight of double-refined Sugar, with a little Musk or Ambergrease; that done, let all boil together over a quick Fire, for, if they are long in boiling, they will lose their Colour.

Quiddany of Gooseberries may be made after the same Manner, but they must boil an Hour; as also Quiddany of Currants, which will only take up three Quarters of an Hour in boiling.

To make Quiddany of Apples, Quinces, Plumbs, or any other Sort of Fruit.

TAKE a Quart of the Liquor of any preserved Fruit, and put into it a Pound of the same Fruit raw, separated from the Cores, Skins, Stones, and Kernels; then let all boil up with a Pound of Sugar, till it will stand upon a Knife-point like a Jelly.

Paste of ripe Apricots.

APRICOT Paste is usually made as the Marmalade of the same, or else the Apricots may be only scalded at first without Sugar, but if they are not thoroughly ripe, bruise them as much as possible, or pound them in a Mortar. Afterwards, your Fruit must be slipp'd into an equal Quantity of crack'd Sugar, and incorporated with it when well dry'd over the Fire; that done, having caused all to simmer, dress your Paste as the others, if you are disposed to dry it at the same Time.

PASTE of Plumbs.

HAVING made your Paste of dry Marmalade of Plumbs, put to it some new feathered Sugar, according to the above-specified Method: Or else, your Fruit being duly prepared, *i. e.* strained and dried, cause it to be intermixed with crack'd Sugar; then let all simmer together, and let the Pastes be dress'd after the usual Manner.

Quince Paste.

PARE your Quinces, cut them into Quarters, and take away the Cores, if you please; or else let all be left. Then having made some Water boil over the Fire, throw in the Fruit, and let them continue boiling till they are very soft, in order to be drained upon a Grate or Hurdle, and passed through a Hair-sieve; that done, set the Paste over the Fire again, to be dried and incorporated with crack'd Sugar, to the Quantity of somewhat more than a Pound of Fruit. Lastly, your Paste must simmer for a-while, and then be dress'd as the others.

Gooseberry Paste.

TAKE the Gooseberries when full grown, wash them, and put them into your Preserving-pan, with as much Spring-water as will almost cover them, and boil them very quick all to a Pommish; then strew them on a Hair-sieve, over an earthen Pot or Pan, and press out all the Juice; then to every Pound of this Paste take one Pound and two Ounces of Sugar, and boil it till it cracks; then take it from the Fire, and put in your Paste, and mix it well over a slow Fire till the Sugar is very well incorporated with the Paste; then skim it, and fill your Paste-pots, then skim them again; and when cold put them into the Stove, and when crusted on the Top, turn them, and set them in the Stove again, and when a little dry, cut them in long Pieces, and set them to dry quite; and when so crusted that they will bear touching, turn them on Sieves, and dry the other Side; then put them into your Box. You may make them red or green, by putting the Colour when the Sugar and Paste is all mixed, giving it a Warm all together.

Angelica Paste.

TAKE the youngest and most pithy Angelica you can get, boil it very tender, then drain it, and press out all
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the Water you possibly can, then beat it in a Mortar to as fine a Paste as may be, then rub it through a Sieve; next Day dry it over a Fire, and to every Pound of this Paste take one Pound of fine Sugar in fine Powder; when your Paste is hot, put in the Sugar, stirring it over a gentle Fire till it is well incorporated; when so done, drop it on Plates long or round, as you shall judge proper; dust it a little, and put it into a Stove to dry.

Orange Paste.

THIS Paste is made as Orange Marmalade, according to the Method laid down in that Article, or else of the Marmalade itself, ordered as before; that is to say, it must be embody'd with new Sugar, brought to its feathered Quality, till it slips off from the Bottom of the Pan. Then having caused it to simmer, let it be dress'd after the usual Manner, and dry'd in the Stove.

To candy Rosemary Flowers in the Sun.

LET Gum-dragant be steeped for some Time in Rose-water; and let your Rosemary Flowers, after they are well pick'd, be soaked in the said Water; then take them out, lay them upon a Paper, and strew fine Sugar over them; this do in the hot Sun, turning them, and strewing Sugar on them till they are candy'd, and so keep them for your Use.

To candy Barberries and Grapes.

WE take preserved Barberries, wash off the Syrup in warm Water, and sift fine Sugar on them; then let them be dry'd in the Stove, turning them from Time to Time, till they are thorough dry. Preserved Grapes may also be candy'd after the same Manner.

To candy Eringo Roots.

LET the Roots be pared, and boiled till they are soft, allowing to every Pound two Pounds of fine clarify'd Sugar: Afterwards, the Sugar being boiled to a due Height, dip in your Roots two or three at a Time, and dry them in the Stove for Use.

To candy Cherries.

GET them before they are full ripe, stone them, and having boiled your fine Sugar to a Height, pour it on them, gently moving them, and so let them stand till almost cold, and then take them out, and dry them by the Fire.

To candy Ginger.

GET the fairest Pieces, pare off the Rind, and lay them in Water twenty-four Hours; then boil double-refined Sugar to the Height of Sugar again, and when it begins to be cold, put in your Ginger, and stir it till it is hard to the Pan; then take it out Piece by Piece, lay it by the Fire, and afterwards put it into a warm Pan, tie it up close, and the Candy will be firm.

To candy Elicampane Roots.

TAKE the Roots out of the Syrup in which they were preserved, dry them in a Cloth, and for every Pound allow a Pound and three Quarters of Sugar; let the Sugar boil to a Height, and your Roots being dipp'd therein, will be well candy'd.

To candy Angelica.

BOIL the Stalks of Angelica in Water till they are tender, then peel them, put them into other warm Water, and cover them, till they are very green, over a gentle Fire. Afterwards, having laid them on a Cloth to dry, take their Weight in fine Sugar, and boil it to candy Height, with a little Rose-water. Lastly, slip in your Stalks, boil them up quick, and take them out in order to be dried for Use.

To candy Orange-peels.

HAVING steep'd your Orange-peels, as often as you shall judge convenient, in Water, to take away the Bitterness; then let them be gently dry'd, and candy'd with Syrup made of Sugar.

To candy Flowers.

GET any Sort of Flowers, and cut the Stalks, if they are very long, somewhat shorter; that done, let a Pound of white Sugar be boiled to a Clearness, with eight Spoonfuls of Rose-water: When the Sugar begins to grow stiff and cool, dip your Flowers in it, take them out forthwith, and lay them one by one in a Sieve, in order to be dried and hardened in the Stove.

To make Conserve of Red Roses, or any other Flowers.

GET Rose-buds, and pick them, cut the white Part from the Red; put the red Part into a Sieve, to sift and take away the Seeds; then weigh them, and to every Pound of Flowers take two Pounds and a Half of Loaf-sugar, beat the Flowers pretty fine in a Stone Mortar; then by Degrees
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put the Sugar to them, and beat it very well, till it is incorporated together; then put it into Gallipots, and tie it over with Paper, and over that Leather, and it will keep seven Years.

To make Barley Sugar.

HAVING a sufficient Quantity of Barley boiled in Water, strain it through a Hair-sieve, and let this Decoction be put into clarified Sugar, brought to the Caramel, or last Degree of boiling; then take off the Pan from the Fire till the Boiling settles, and pour your Barley-sugar upon a Marble Stone rubb'd with Oil of Olives, but Care must be taken to hinder it from running down: As the Sugar cools, and begins to grow hard, cut it into Pieces, and roll it out of what Length you please, in order to be kept for Use.

To make common March-panes.

TAKE a sufficient Quantity of Almonds, which are to be scalded in hot Water, blanched, and thrown into cold Water as they are done; then being wiped and drain'd, they must be beaten in a Stone Mortar, and moistened with the White of an Egg, to prevent their turning to Oil. In the mean while, having caused Half as much clarify'd Sugar as Paste, to be brought to its feathered Quality, toss in your Almonds by Handfuls, or else pour the boiling Sugar upon them in another Vessel: Let them be well intermixed, and the Paste continually stirred on all Sides. When it is done enough, it must be laid upon Powder-sugar, and set by to cool. Afterwards, several Pieces of a convenient Thickness may be taken out, of which you are to cut your March-panes with certain Moulds, gently slipping them off with the Tip of your Finger upon Sheets of Paper, in order to be heated in the Oven only on one Side; that done, the other Side is to be iced over, and baked in like Manner; otherwise the Paste may be rolled out, or squeezed through a Syringe, and made curbed, or jagged, of a round, oval, or long Figure, in the Shape of a Heart, &c.

Another Way.

YOUR Almonds being blanch'd, cool'd, and drain'd as before, pound them well in a Mortar, and moisten them with the White of an Egg, and a little Orange-flower-water beaten together; then having provided an equal Quantity of Sugar, boil'd to the feather'd Degree, slip in the Almonds, and temper all with the Spatula; that done, set your Paste

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over the Fire again to be dried, continually stirring the same till it becomes pliable, and slips off from the Bottom of the Pan: Lastly, it must be laid in a Bason with Powder-sugar underneath, and made up in a thick Roll, to be set by for a while as the former, so as you may at last shape and dress your March-panes after the same Manner.

March-panes, with a Tincture of Rasberries, or other Sorts of Fruit.

DURING the Summer-season, your March-panes may be diversify'd several Ways, *viz.* by tempering some of them with the Juice of Fruit, as Rasberries, Strawberries, Cherries, Currants, &c. but if those Juices are made Use of for soaking the Almonds, when they are pounded with the White of an Egg, the Paste must be well dried at the Fire, or else with Powder-sugar.

White Pastils.

LET Gum-Arabick be first steeped in a little Water, with the Juice of three or four Lemons, and their Zests or Chips. As soon as the Gum is thoroughly dissolved, strain it through a linnen Cloth as before, and pour it into the Mortar, with double-refined Sugar, sifted through a fine Sieve, then throwing in a Handful of Sugar, let all be well work'd and beaten, and add another Handful, continuing to beat and temper the whole Mass on all Sides, as it is augmenting with Sugar, till it comes to a very white and pliable Paste, with which you make your Pastils with Pleasure, and dry them in the Stove.

Orange-flower Pastils.

THESE Sorts of Pastils are usually prepared according to the same Method, only some Leaves of Orange-flowers, and Water of the same, are to be incorporated with the Lemon-juice, in which the Gum is steeped.

To make Artificial Flowers.

AT first you are to make Pastes of divers Colours, with Gum-Dracant thoroughly steep'd, and mingled with Powder-sugar, which is to be well temper'd, and beaten in a Mortar, till the Paste is become pliable. For the Red, some prepared Cochineal may be added; for the Yellow, Gum-booge; for the Blue, Indigo and Orris; and for the Green, the Juice of Beet-leaves, which are to be scalded a little over the Fire, to take away their Crudity. The Pastes being thus ordered,

ordered, and roll'd out into very thin Pieces, may be shaped in the Form of several Sorts of Flowers, as Roses, Tulips, Wind-flowers, &c. by the Means of certain Tin Moulds; or else they may be cut out with the Point of a Knife, according to Paper Models; then you are to finish the Flowers all at once, and dry them upon Egg-shells, or otherwise. In the mean while, different Sorts of Leaves are, in like Manner, to be cut out of the green Paste, to which you may also give various Figures, to be intermix'd among your Flowers, the Stalks whereof are to be made with Slips of Lemon-peel. The Tops of the Pyramids of dry'd Fruits may be garnished with these artificial Flowers; or else a separate Nofegay may be made of them, for the Middle of your Desert; or they may be laid in Order in a Basket, or kind of Cup, made of fine Pastry-work of Crackling-crust, neatly cut and dried for that Purpose.

To make artificial Oranges and Lemons.

GET Moulds of Alabaster made in three Pieces; bind two of them together, and let them lie in the Water an Hour or two, boiling to a Height, in the mean Time, as much Sugar as will fill them; the which, being poured into the Mould, and the Lid put quickly on it, by suddenly turning it will be hollow. You must colour your Sugar in boiling it, to the Colour you would have your Fruit.

To make each Sort of Comfits, vulgarly called Covering Seeds, with Sugar.

HAVING provided a Pan of Brass or Tin, to a good Depth, made with Ears to hang over a Chafing-dish of Coals, with a Ladle and Slice of the same Metal, cleanse your Seeds from Dross, and take the finest Sugar well beaten; put to each Quarter of a Pound of Seeds, two Pounds of Sugar, adding a Pint of Spring-water, stirring it till it be moistened, suffering it to boil, and so from your Ladle let it drop upon the Seeds, and keep the Bafon wherein they are continually moving; and between every Coat rub and dry them as well as may be; and when they have taken up the Sugar, and by Motion are rolled into Order, dry them in an Oven, or before the Fire, and they will be hard and white.

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Brandy Peaches, used in Deserts.

PUT your Peaches in boiling Water, but do not let them boil, take them out, put them in cold Water, drain them in

in a Sieve, and put them in long wide-mouth'd Bottles. To Half a Dozen of Peaches take a Quarter of a Pound of Sugar, clarify it, put it over your Peaches, fill up the Bottles with Brandy, stop them close, and keep them in a cool Place.

To preserve Grapes.

SKIN and stone your Grapes, and to every Pound put a Pound of double-refined Sugar, beat and sifted; strew some between and over the Grapes, as you put them carefully into your Preserving-pan, and keep out one Quarter of the Sugar, to strew on them in boiling; set them on a quick Fire, cover them with a Silver or Earthen Plate; strew on the remaining Sugar, as they boil up; when they look clear, take them off the Fire; let it stand off the Fire, covered, a little while; then skim them clean, and put them into Glasses.

An excellent Way to dry Fruit.

BEFORE you dry your Fruit in the Oven, you must bake them in a Pot close stop't with Dough; your Apples or Pears must stay in as long as your brown Bread, and your Plumbs and Cherries as long as your white Bread; then draw them gently, and let them cool, then peel the thin Skin of your Apples and Pears, and flat them, and dry them; as for your Plumbs or Cherries, you must dry them upon Sieves as you draw them. A little Claret and Sugar in the Bottom of the Pot will do very well, and a little Sugar between every Layer of Cherries.

To dry Plumbs.

TAKE Half the Weight of the Plumbs in Sugar; boil it to a Syrup, not too thick; slit your Plumbs down the Seam, and put them into this Syrup; set them on the Fire, and keep them scalding hot, till they are tender, and be sure to let the Syrup cover them, that they may keep their Colour; let them lie a Day in this Syrup; then make a thick Syrup of near the Weight in Sugar, boiled almost to a Candy; when it is cold, drain your Plumbs out of the first Syrup, and put them into this; they must also be cover'd with this Syrup, and set on the Fire to scald till they look clear; set them by three Days in this last Syrup; then lay them on Glass Plates, and dry them in the Sun, or your Stove, turning them often; if green, they must be first rubb'd in Salt, and scalded green, as green Apricots.

To make red Colouring for Pippins, or Quince Paste, or Paste Royal.

BEAT an Ounce of Cochineal very fine, put it to three Quarters of a Pint of Water in a Sauce-pan, with a Quarter of an Ounce of Roach-Allum, and boil it till you think the Water has got out the Goodness; then strain it through a Piece of fine Holland, and put it into a Phial, and put two Ounces of double-refined Sugar to it, and keep it by you. It will keep six Months.

To prepare a Green Colour.

TAKE Gumbooge one Quarter of an Ounce, of Indico and Blue the same Quantity; beat them very fine in a Brass Mortar, and mix it with a Spoonful of Water, so will you have a fine Green; a few Drops are sufficient.

C H A P. IX.

Of setting out DINNER S, &c.

IN grand Entertainments, the most convenient Forms of Tables are those in the Shape of a Horse-shoe, or of an oblong Square, open in the Middle; for at these Tables the Company being seated on the Outside, have the Pleasure of seeing one another, and being readily served, without the Trouble of Waiters reaching over their Backs.

Mr. Bradley mentions the following Tables, where five Dishes are served at a Course. These are so ordered as to save a great deal of Trouble to the Mistress of the Family, as well as the Guests; for with this Sort of Table every one helps himself, by turning what Dish he likes before him, without interrupting any-body. You must have first a large Table with a Hole in the Middle, of an Inch Diameter, wherein should be fix'd a Socket of Brass well turned, to admit of a Spindle of Brass, that will turn easily in it. The Table here spoken of may be five or six Feet Diameter; and then have another Table-board made just so large that as it is to act on the Centre of the first Table, there may be near a Foot Vacancy for Plates, &c. on every Side. Then fix the Spindle of Brass in the Centre of the smaller Table, which Spindle must be so long, as when one puts it in the Socket of the

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* 7
Fork,

great Table-board, the smaller turning Table may be about four Inches above the lower Board; so that in its turning about, no Salt, or Bread, or any Thing on the Plates, may be disturbed. These Tables have Cloths made to each of them; the upper, or smaller Table, to have a whole Cloth to cover it tight, and fasten'd close, so that none of the Borders hang down; and the Cloth for the under Table, or great Table, must have a Hole cut in the Middle of it, for the Spindle of the upper Table to pass through into the Brass Socket; and when this is rightly order'd, and every * Cover placed on the lower Table, then the upper Table, which will turn, may be furnish'd with Meats. It remains only then for the Lady of the House to offer the Soop; but after that, every one is at Liberty to help themselves, by turning the upper Table about.

It is to be observed, that in all small Entertainments, and on common Days, the Soops are always first served at the upper End of the Table; or Fish if there is no Soop, and the Fish is to supply the Place of the Soop. The large Dish of boiled Meat again in the room of that, and the large Dish of roast Meat at the Bottom of the Table; in the Middle is either a Pye, something roasted, or a grand Sallad.

When the Desert is to come on, Care must be taken to see the Table well clear'd, and the upper Table-Cloth taken off, with the Leather which lay between that and the under one. Dry'd Sweetmeats, Sweetmeats in Glassess, and Fruits, are placed in Pyramids, or otherwise, like the great Dishes of Meat. Creams and Composts like Intermeffes.

* *The Word Cover here means the Plate, Napkin, Knife, Fork, and Spoon.*

**BILLS of FARE for every Month in the
YEAR.**

JANUARY.

FIRST COURSE DISHES.

A Good Gravy, Oyster,
or Crawfish-soop.
Roasted Cod's Head.
A Fricasey of Plaice.
Leg of Mutton Ham Fa-
shion,
Sirloin of Beef roasted with
a Salpicon.
Goose Pye *à la Mode*.
Lumber Pye.
A Pillaw.
Tongues and Udders roasted.
Scotch Collops.
Stewed Carps.
Calf's Head Hash.
Roasted Lamb in Joints.
A Pupton of Pigeons.
Farced Pullets, with a Cullis
of Mushrooms.
Collar of Brawn.
Bisque of Fish.
Geese boil'd.
Grand Sallad with Pickles.
Turkey and Chine.
Roasted Pullets with Eggs.
Turkey *à la Daube*.

SECOND COURSE.

Pheasants and Woodcocks.
Butter'd Apple-pie.
Wild Ducks.
Pigs Ears ragoo'd.
Fry'd Smelts.
Collar'd Pig.

Apricot Tarts.
Roasted Lobsters.
Lamb Stones and Sweet-
breads.
Custards and Cheefecakes.
Sweetbreads of Veal *à la*
Dauphine.
Lamb Stones the *Italian*
Way.
Grill'd Chickens, with a
Sauce Robert.
Marinated Fish.
Blanc Manger.
Bologna Sausages.
Capon's Livers.
Haunch of Venison roasted.
Fruit of all Sorts.
Chine of Salmon broil'd with
Smelts.
Jole of Sturgeon.
Fried Soals.
Butter'd Crabs.
Fritters Royal.

FEBRUARY.

FIRST COURSE.

A Veal Soop, Barley Broth,
or Lentil Soop.
Soop Lorrain.
Salmon boiled, with Oysters
and Shrimps, or Lobsters.
Surtout of Soals.
Battalia Pye.
Patty of Chickens.
Turkies with Eggs.
Bread Puddings.
Goose boiled, with Greens.
Haunch

Haunch of Venison.
Fricassey of Lamb.
Pig, Lamb Fashion.
Boiled Chickens, and Asparagus.
Chine of Mutton with Pickles.
Farced Sweetbreads of Veal, with a Ragoo.
Egg Pye.
Fat Pullets, with Oysters.

SECOND COURSE.

Salmogundy.
Fat Chickens and tame Pigeons.
Leverets.
Tansey and Fritters.
Roast Turkeys.
Lamb in Joints.
Toasts, with Veal Kidneys.
Fry'd Soals.
Butter'd Chardoons.
Sheeps Tongues à la St. Geran.
Tartlets.
Potted Salmon.
Potted Lampreys.
Asparagus in Cream.
Roasted Lobsters.
Cream Tarts, and Cranberry Tarts.
Eggs à la Huguenotte.

MARCH.

FIRST COURSE.

Peas Soop.
Asparagus Soop.
Boiled Turbut.
Whitings fry'd.
Calf's Head Pye.

Curd Pudding.
Bisque of Quails.
Chickens *Cbiringrate*.
Boiled Venison and Greens.
Beef à la Mode.
Roast Tongue and Udder.
Rump of Beef rolled.
Leg of Veal forced.
Fish of several Sorts.
Veal and Bacon boiled.
Olives of Veal à la Mode.
Andouilles.
Hash'd Partridges.

SECOND COURSE.

Broiled Pike.
Patty of Calves Brains.
Tanzey.
White Fritters.
Ducklings.
Amulet of Asparagus.
Sturgeon.
Oysters in Shells.
Spinach *R sa Solis*.
Eggs à la Tripe.
Notts and Ruffs.
Pullets with Eggs.
Larks in Ragoo.
Roast Sweetbreads.
Spitchcock'd Eels.
Jellies of several Sorts.

APRIL.

FIRST COURSE.

Spring Soop, or Soop de Santé.
Bisque of Pigeons.
Chickens fricassey'd with Petit Patties.
Mutton roasted, with Cutlets à la Maintenon.
Fowls boiled with Rice.

Veal

356 *The* LADY'S COMPANION.

Veal Cutlets marinated.
Westphalia Ham and Chick-
 ens.

Chine of Veal.
Oxford Puddings.
 Almond Florendines.
 Grand Sallad.
 Ragoo of Sweetbreads.
 Buttered Crabs.
 Lumber Pye.
 Breast of Veal, farced in a
 Ragoo.
 Lamb's Head and Appurte-
 nances.
 March-panes.

SECOND COURSE.

Green Geese roasted.
 Sucking Rabbits.
 Roast Chickens.
 Asparagus.
 Blanc Manger.
 Pain Perdu.
 Soufed Pig.
 Syringed Fritters.
 Prawns.
 Lobsters.
 Collar'd Eels.
 Chocolate Tart.
 Fry'd Smelts.
 Leverets.
 Custards.

MAY.

FIRST COURSE.

Sorrel Soup with Eggs.
 Venison Pasty.
 Rice Soup.
 Briscuit of Beef à la *Chalo-*
noise.
 Crimp'd Cod.

Beef à la *Braise*.
 Carp au Court Bouillon
 Olio in a *Terrine*.
 Jole of Salmon, &c.
 Young Turkeys with Succory.
 Fricasey of Rabbits.
 Breast of Veal ragoo'd.
 Beans and Bacon.
 Mackrel.
 Ham and Chickens.
 Roast Mutton, with a Rega-
 lia of Cucumbers.
 Roasted Tongues and Udder.

SECOND COURSE.

Cold Tongues.
 Turkey Poults.
 Green Apricot Tarts.
 Four Chickens, two larded.
 Green Peas.
 Artichoke Bottoms, wi h
 Cream.
 Pheasants with Eggs.
 Green Geese.
 Cheesecakes.
 Lampreys potted.
 Tarts.
 Clary with Eggs.
 Morels à la *Cream*.
 Fry'd Lamb Stones.
 Gooseberry Fool.

JUNE.

FIRST COURSE.

Green Pease Sopp.
 A Mattelote of Fish.
 Soals forced with Crawfish.
 Haunch of Venison roasted.
 Pullets à la *St. Menebout*.
 Mutton à la *Royale*.
 Fricasey of Pigeons in Blood
 Quails

Quails à la Braise.
Almond Pudding.
Lamb Pye.
Fillet of Veal and Collops.
Pullets à la Tartare.
Ragoo of Lamb Stones and
Sweetbreads.
Curd or Marrow Puddings.

SECOND COURSE.

Young Pheasants.
Cherry Tart.
Lamb's Head and Appurte-
nances.
Jole of Sturgeon.
Butter'd Crawfish.
Leverets larded.
Soufed Mullers.
Buttered Lobsters.
Artichokes forced.
Turkies roasted.
Squab Pigeons.
Wild Ducks, or Tame.
Potatoo Pye.
Pullets broiled, with Mush-
rooms.
Calves Ears farced.
Pigs Petit-toes à la St. Me-
nchout.

JULY.

FIRST COURSE.

A Carp Soop.
Salmon with butter'd Lob-
sters.
Venison Pasty.
Chickens boil'd with Bacon.
Tongue and Cauliflowers.
Orange Pudding.
Chine of Mutton.
Beans and Bacon.

Large Carps stewed.
A Pig.
White Fricasey.
A Patty Royal.
Sweetbreads à la Dauphine.
Loin of Veal larded, and a
Salpicon in it.
Young Rabbits à la Sainga-
rez.
Pullets farced with Cream.
Fricasey of Chickens.

SECOND COURSE.

Partridges and Quails.
Codling Tart.
Squab en Ortolan.
Pease Françoise.
Bean Tanzey.
Fat Livers in Cauls.
Syringed Fritters.
Crawfish.
Neat Tongues cold.
Fry'd Cream.
Young Rabbits.
Bologna Sausages.
Chickens à la Tartare.
Broiled Chickens farced.
Young Geese à la Daube.
Salmogundy.
Croquant Tart.

AUGUST.

FIRST COURSE.

Pottage with Ducks.
Spanish Olio.
Farced Chickens.
Partridges in Gallimaufry.
Pigeons à la Crapeaudine.
Young Ducks with Orange
Sauce.
Civet of Venison.

Lamb

Lamb with Rice.
 Turkies stuffed with Craw-
 fish.
 Forced Mutton.
Italian Pudding.
 Sallad and Pickles.
 Roast Mutton, with stewed
 Cucumbers.
 Leg of Veal, with Bacon.
 Ham and Chickens.
 Young Pullets à la *St. Men-*
hout.

SECOND COURSE.

Young Pigeons.
 Artichokes the *Italian Way.*
 Cock's-combs.
 Eggs with Gravy.
 Roasted or potted Wheat
 Ears.
 Green Pease.
 Hogs Ears en *Gratin.*
 Anchovies in *Canapé.*
 Peach Tart
 Potted Lobsters.
 Amulet of Eggs.
 Fry'd Clary.
 Apple Fritters.
 Burnt Cream.
 Hedge-hog Cream.
 Ducks Tongues.
 Marinated Roaches.

SEPTEMBER.

FIRST COURSE.

Pottage of Partridge à la
Reine.
 Fried Scate with a brown
 Sauce.
 Saddle of Mutton with Kid-
 nies:

Breast of Mutton parboiled,
 and then fry'd.
 Roast Goose.
 A Ragoo of Beef Palates.
 Boiled Pigeons with Bacon.
 Marrow Pudding.
 Neats Tongues à la *Braise.*
 Stewed Tench.
 Umble Pye.
 Geese à la *Daube.*
 Calf's Head hash'd and
 grill'd.
 Leg of Pork and Pease.
 Beef à la *Mode.*
 Sucking Pig the *German Way.*
 Neat's Tongue larded.
 Shoulder of Mutton with
 Mushrooms.

SECOND COURSE.

Wild Fowl.
 Chicken Pye.
 Stew'd Mushrooms.
 Buttered Apple Pye.
 Crawfish Leaves.
 Artichokes with white Sauce.
 Pupton of Apples.
 Lobsters.
 Fry'd Cream.
 Cream Tarts.
 Vine-leaf Fritters.
 Mushrooms with Cream.
Dutch Beef.
 Young Quails.

OCTOBER.

FIRST COURSE.

Vermicelli Soop.
 A Pottage à la *Jacobine.*
 Rump of Beef à la *Royale.*
 A Pottage of Chesnuts.

Loin

Loin of Veal *à la Braise*.
 An Esclope of Rabbits.
 Duck or Teal with Horse-
 Radish.
 Fillet of Beef garnished with
 marinated Pigeons.
 Perch with a Cullis of Craw-
 fish.
 Custard Pudding.
 Mutton Collops.
 Fricasée of Rabbits.
 Veal ragoo'd.
 Roast Venison.

SECOND COURSE.

Plovers and Larks.
 Chestnut Tart.
 Hare larded.
 Oysters *au Parmesan*.
 Buttered Lobsters.
 Pippin Fraise.
 Almond Florendine.
 Quince Pye.
 Mixt Ragoo.
 Fried Sweetbreads.
 Whittings skinn'd, and fry'd
 in Butter.
 Quail Pye.
 Chardoons, with *Parmesan*.
 Hash'd Partridges.
 Oysters *à la Daube*.
 Oyster Loaves.

NOVEMBER.

FIRST COURSE.

Soop *au Bourgeois*.
 Chine of Lamb and Collops.
 Harrico of Mutton.
 Gallimaufry of Mutton.
 Hodge-podge.
 Barbels or Mulletts.

A Pig Rolliard.
 Broiled Chickens with Petty
 Patties the *Spanish* Way.
 Veal *à la Daube*.
 Venison Pasty.
 Bisque of Pigeons.
 Brawn.
 Chickens *à la Braise*.
 Pith Pudding.
 Fowl and Chestnuts.
 Boiled Chickens and Oysters.

SECOND COURSE.

A Chine of Salmon and
 Smelts.
 A Pear Pye creamed.
 Snipes and Woodcocks.
 Salmogundy.
 Goose roasted.
 Broiled Sweetbreads.
 Potted Hare.
 Larks.
 Black and White Puddings.
 Duck Pye, to be eaten cold.
 Ragoo of Oysters.
 Sturgeon.
 Patties of Lobsters.
 Florendine.
 Lamb in Joints.
 Farced Partridges.

DECEMBER.

FIRST COURSE.

Puree with Ducks.
 Crimp'd Cod.
 Plumb Pottage.
 Chine of Mutton.
 Roast Turkey.
 Chine of Bacon.
 Collar of Brawn.
 Roast Sirloin of Beef.

Shoul-

Shoulder of Mutton in Ragoo.

Leg of Veal stew'd.

Marrow Pudding.

Jugg'd Hare.

Beef à la Royale.

Minced Pies.

Pullets with Oysters.

Goose or Turkey in Ragoo.

Battalia Pie.

Fore-quarter of Lamb roast-
ed.

French Patty with Teal, &c.

SECOND COURSE.

Roast Pheasants.

Partridges.

Ducks and Larks.

Scollop Shells of Oysters.

Potted Lampreys.

Potted Venison.

Teal.

Oyster Loaves.

Roasted Chickens.

Warden Pye.

Tarts and Custards.

Jole of Sturgeon.

Calves Livers marinated.

Scotch Collops.

White Fricasey of Tripe.

Pull'd Chickens.

*Things to be provided when any Family is going into the Country
for a Summer.*

Nutmegs, Mace, Cinnamon, Cloves, Pepper, Ginger, Ja-
maica Pepper, Raisins, Currants, Sugar, Lisbon Sugar, Loaf
Lump, Sugar double-refined, Prunes, Oranges, Lemons, An-
chovies, Olives, Capers, Mangoes, Oil for Sallads, Vinegar,
Verjuice, Tea, Coffee, Chocolate, Almonds, Chesnuts, French
Pears, Sagoe, Truffles, Morels, Macroni, Vermicelli, Rice,
Millet, Comfits, and Pistachoe Nuts.

AN
ENIGMATICAL BILL
OF
F A R E.

FIRST COURSE.

Melancholy Soop, with
crooked *Sarab*.

Removed for a Soldier's Staff.

Roasted Furrows.

Cutlets undress'd.

Pride revers'd
in a Pye.

The Divine Part of
a Man boiled.

A Blockhead
hash'd.

The Leg of a Corn-cutter,
boil'd with Diamond
Weights.

SECOND COURSE.

Venus's Guides.

A *Dutch* Prince in
a Pudding.

An unruly Member,
garnish'd with per-
petual Motion.

Move Jack.

Part of the *Zodiack*
butter'd.

The first Temptation
in a small Blast of
Wind.

The Grand Signior's
Dominions larded.

DESERT.

The Loss of a Wife the
Gain of a Husband
in Jelly.

Cow's Provender with
Half Gooseberries.

Some Hundred
Thoufands.

Sorrowful Apples, with
bad Wives about them.

Busy Bodies.

Couples.

The Reward of a
Soldier in Cream.

LIQUORS.

The Joke of a Puppet-shew,
made with Torture.

A Bottle of Hyp.

A Bottle of Bag.

A Bottle of *Torbay*.

A Bottle of Hill-Top.

A Soldier's Habitation, with
a pretty Girl in it.

A Side Grace-Cup of la-
mentable Cloathing.

An Extraordinary BILL of FARE *in the*
High Gout.

A Viper Soop.

Couple of roasted
Hedge-Hogs.

Fricasey of Frogs.

Stewed Snails,

Badger's Ham, and
Cauliflowers.

CHAP.

CH A P. X.

Of ENGLISH WINES.

Red or White Elder Wine.

GATHER the Elder-berries ripe and dry, pick them, bruise them with your Hands, and strain them; then set the Liquor by in glazed earthen Vessels for twelve Hours to settle; then put to every Pint of Juice a Pint and Half of Water, and to every Gallon of this Liquor put three Pounds of *Lisbon* Sugar: Set this in a Kettle over the Fire, and when it is ready to boil, clarify it with the Whites of four or five Eggs; let it boil an Hour, and when it is almost cold, work it with strong Ale-yeast, and then tun it, filling up the Vessel, from Time to Time, with the same Liquor saved on Purpose, as it sinks by working. In a Month's Time, if the Vessel holds about eight Gallons, it will be fine, and fit to bottle, and after bottling will be fit to drink in two Months; but remember, that all Liquors must be fine before they are bottled, or else they will grow sharp, and ferment in the Bottles, and never be good for any-thing.

N. B. Add to every Gallon of this Liquor a Pint of strong Mountain Wine, but no such ash as the Borachio or Hog-skin Flavour. This Wine will be very strong and pleasant, and will keep several Years.

We must prepare our Red Elder Wine in the same Manner as that we make with Sugar, and if our Vessel hold about eight or ten Gallons, it will be fit for bottling in about a Month's Time; but if the Vessel be larger, it must stand longer in Proportion, three or four Months at least for a Hoghead.

Another Way.

TAKE *Malaga* Raisins, and cut them small, Stalks, Stones and all, and put them into a Tub, and pour over them Water that has boiled an Hour, and to every six Pounds of Raisins put one Gallon of Water, pour it on boiling hot, and stir it well; and when it is cold, cover it with a Cloth, and let it work together ten or twelve Days, stirring it five or six Times a Day; at the End of that Time, strain the Liquor from the Raisins, and squeeze them hard, and put to

every Gallon of Liquor one Pint of clear Juice of Elder. The best Way to get the Juice is, to bake the Berries in earthen Pots; let the Liquors be cold, when you put them together, and stir them well, then tun it, and when it has done working, clay it up, and let it stand four or five Months before you bottle it; in six Weeks after, it will be fit to drink. Your Berries must be very ripe.

To make Palermo Wine.

TAKE to every Quart of Water a Pound of *Malaga* Raisins, rub and cut the Raisins small, and put them to the Water, and let them stand ten Days, stirring it once or twice a Day; you must boil the Water an Hour before you put it to the Raisins, and let it stand to cool; at ten Days End, strain off your Liquor, and put a little Yeast to it, and at three Days, put it in the Vessel with one Sprig of dry'd Wormwood; let it be close stopp'd, and at three Months End bottle it off.

To make Gooseberry Wine.

GATHER your Gooseberries in dry Weather, when they are half ripe, pick them, and bruise them in a Tub, with a wooden Mallet, or such other like Instrument, for no Metal is proper; then take about the Quantity of a Peck of the bruised Gooseberries, put them into a Cloth made of Horse-hair, and press them as much as possible, without breaking the Seeds; repeat this Work, till all your Gooseberries are pressed, and adding to this press'd Juice, the other which you will find in the Tub; add to every Gallon three Pounds of Powder-sugar; for *Li-bon* Sugar will give the Wine a Taste which may be disagreeable to some People; and besides, it will sweeten much more than the dry Powder; stir this together till the Sugar is dissolved, and then put it in a Vessel or Cask, which must be quite filled with it. If the Vessel holds about ten or twelve Gallons, it must stand a Fortnight or three Weeks, or if about twenty Gallons, then about four or five Weeks, to settle in a cool Place; then draw off the Wine from the Lees, and after you have discharged the Vessel from the Lees, return the clear Liquor again into the Vessel, and let it stand three Months, if the Cask is about ten Gallons; or between four and five Months, if it be twenty Gallons, and then bottle it off. We must note, that a small Cask of any Liquor is always sooner ripe, and fit for drinking, than the Liquor of a larger Cask will be; but a small

Body

Body of Liquor will sooner change four, than that which is in a larger Cask. The Wine, if it is truly prepared, according to the above Directions, will improve every Year, and last several Years.

To make Currant Wine.

GATHER your Currants full ripe, strip them, and bruise them in a Mortar, and to every Gallon of the Pulp put two Quarts of Water, first boiled and cold: You may put in some Rapes if you please; let it stand in a Tub twenty-four Hours to ferment; then let it run through a Hair-sieve; let no Hand touch it, let it take its Time to run, and to every Gallon of this Liquor put two Pounds and an Half of white Sugar; stir it well, and put it in your Vessel, and to every six Gallons put in a Quart of the best rectify'd Spirit of Wine; let it stand six Weeks, and bottle it; if it is not very fine, empty it into other Bottles, or at first draw it into large Bottles, and then, after it has stood a Fortnight, rack it off into smaller.

To make Cherry Wine.

PPULL off the Stalks of the Cherries, and wash them without breaking the Stones; then press them hard through a Hair-bag, and to every Gallon of Liquor put two Pounds of Six-penny Sugar: The Vessel must be full, and let it work as long as it makes a Noise in the Vessel; then stop it up close for a Month or more; and when it is fine, draw it into dry Bottles, and put a small Lump of Sugar into every Bottle; if it makes them fly, open them all for a Moment, and stop them up again: It will be fit to drink in a Quarter of a Year.

Raisin Wine.

TO every Gallon of clear *Thames*, or other River-Water, put five Pounds of *Malaga* or *Belvedere* Raisins, let them steep a Fortnight, stirring them every Day; then pour the Liquor off, and squeeze the Juice out of the Raisins, and put both Liquors together in a Vessel that is of a Size to contain it exactly, for it should be quite full; let the Vessel stand open thus till your Wine has done hissing, or making the least Noise: You may add a Pint of *French Brandy* to every two Gallons, then stop it up close, and when you find it is fine, which you may know by pegging it, bottle it off.

If you would have it red, put one Gallon of *Alicant* Wine to every four of Raisin Wine.

To make Orange Wine.

PUT twelve Pounds of fine Sugar, and the Whites of eight Eggs, well beaten, into six Gallons of Spring-water; let it boil an Hour, skimming it all the Time; take it off, and when it is pretty cool, put in the Juice of fifty *Seville* Oranges, and six Spoonfuls of good Ale-yeast, and let it stand two Days; then put it into your Vessel with two Quarts of *Rhenish* Wine, and the Juice of twelve Lemons: You must let the Juice of Lemons and Wine, and two Pounds of double-refined Sugar, stand close covered ten or twelve Hours before you put it into the Vessel to your Orange Wine, and skim off the Seeds before you put it in. The Lemon-peels must be put in with the Oranges, Half the Rinds must be put into the Vessel; it must stand ten or twelve Days before it is fit to bottle.

To make Sage Wine.

BOIL twenty-six Quarts of Spring-water a Quarter of an Hour, and when it is Blood-warm, put twenty-five Pounds of *Malaga* Raisins pick'd, rubb'd, and shred into it, with almost Half a Bushel of Red Sage shred, and a Porringer of Ale-yeast; stir all well together, and let it stand in a Tub, cover'd warm six or seven Days, stirring it once a Day; then strain it off, and put it in a Runlet. Let it work three or four Days, and then stop it up; when it has stood six or seven Days, put in a Quart or two of *Malaga* Sack; and when it is fine, bottle it.

Birch Wine.

THE Season for procuring the Liquor from the Birch-trees, is in the Beginning of *March*, while the Sap is rising, and before the Leaves shoot out; for when the Sap is become forward, and the Leaves begin to appear, the Juice, by being long digested in the Bark, grows thick and colour'd, which was before thin and clear.

The Method of procuring the Juice is, by boring Holes in the Body of the Tree, and putting in Faucets, which are commonly made of the Branches of Elder, the Pith being taken out; you may, without hurting your Tree, if large, tap it in several Places, four or five at a Time, and by that Means save, from a good Store of Trees, many Gallons every Day.

If you do not use it immediately, which is the best Way, then, in order to preserve it in a good Condition for Brewing, and

and that it may not turn sour, till you have got the Quantity you want, the Bottles in which it dropp'd from the Faucets, must be immediately well stopp'd, and the Corks waxed or rosin'd.

One Method of making it is this, to every Gallon of Birch-liquor put a Quart of Honey, stir them well together; put in a few Cloves, and a little Lemon-peel, and let it boil for near an Hour, and skim it well continually as the Scum rises, then set it by till it is grown cool; then put in two or three Spoonfuls of new Ale-yeast to set it a working, and when the Yeast begins to settle, put it into a Runlet that will just hold it, and let it stand six Weeks or longer, if you please, and then bottle it, and it will be fit to drink in a Month. It will keep good a Year or two: If you have a Mind to use Sugar instead of Honey, put in two Pounds to a Gallon or more, if you would keep it long. This Wine is not only very wholesome, but pleasant; it is a most rich Cordial, good in curing Consumptions, Phthisick, Spleen, and also such inward Diseases as accompany the Stone in the Bladder. And Dr. Needham says, he has often cured the Scurvy with the Juice of Birch, boiled with Honey and Wine. It is also good to abate Heat in a Fever.

To make Turnip Wine.

TAKE a good many Turnips, pare them, slice them, put them in a Cyder-press, and press out all the Juice very well. To every Gallon of Juice, have three Pounds of Lump-sugar, have a Vessel ready, just big enough to hold the Juice, put your Sugar into a Vessel; and also to every Gallon of Juice Half a Pint of Brandy. Pour in the Juice, and lay something over the Bung for a Week, to see if it works. If it does, you must not bung it down till it has done working, then stop it close for three Months, and draw it off into another Vessel. When it is fine, bottle it off.

Frontiniac Wine imitated.

BEFORE you put your Raisin Wine into the Vessel, add to it some of the Syrup of the White Frontiniac Grape, which we make in *England*, though the Season is not favourable enough to ripen that Sort of Grape; for in a bad Year, when the White Frontiniac, or the Muscadella Grapes are hard and unripe, and without Flavour; yet, if you bake them, they will take the rich Flavours which a good Share of the Sun would have given them. You may either bake the

Frontiniac Grapes with Sugar, or boil them, to make a Syrup of their Juice, about a Quart of which Syrup will be enough, to put to the Raisin Wine. When they have work'd together, and stood a Time, you will have a Frontiniac Wine of as rich a Flavour as the *French* Sort, besides the Pleasure of knowing that all the Ingredients are wholesome.

Cyprus Wine imitated.

YOU must to nine Gallons of Water, put nine Quarts of the Juice of White Elder-berries, which has been pressed gently from the Berries, with the Hand, and passed through a Sieve, without bruising the Kernels of the Berries: Add to every Gallon of Liquor three Pounds of *Lisbon* Sugar, and to the whole Quantity put an Ounce and a Half of Ginger sliced, and three Quarters of an Ounce of Cloves; then boil this near an Hour, taking off the Scum as it rises, and pour the Whole to cool in an open Tub, and work it with Ale-yeast, spread upon a Toast of White Bread for three Days, and then turn it into a Vessel that will just hold it, adding about a Pound and a Half of Raisins of the Sun split, to lie in Liquor till we draw it off, which should not be till the Wine is fine, which you will find in *January*. This Wine is so much like the fine rich Wine brought from *Cyprus*, in its Colour and Flavour, that it has deceived the best Judges.

To make Apricot Wine.

PUT to every Quart of Water a Pound and a Half of Apricots, that are not over ripe; let them be wiped clean, and cut in Pieces; boil these till the Liquor is strong of the Apricot Flavour; then strain the Liquor through a Sieve, and put to every Quart four or five Ounces of White Sugar, boil it again, and skim it, and when the Scum rises no more, pour it into an earthen Pot; the Day following bottle it, putting into every Bottle a Lump of Loaf-sugar as big as a Nutmeg. This will presently be fit for drinking; it is a very pleasant Liquor, but it will not keep long.

To make Quince Wine.

GATHER your Quinces when they are dry; take twenty large Quinces, wipe them very clean with a coarse Cloth, then grate them with a coarse Grater or Rasp, as near the Core as you can; but grate in none of the Core, nor the hard Part of it; then boil a Gallon of Spring-water, and put your grated Quinces to it; let it boil softly about a Quar-

Quarter of an Hour, then strain the Liquor into an earthen Pot, and to each Gallon of Liquor put two Pounds of fine Loaf-sugar, and stir it till your Sugar is dissolved; then cover it close, and let it stand twenty-four Hours, by which Time it will be fit enough to bottle, taking Care in the Bottling of it that none of the Settlement go into the Bottles. This will keep good a Year. Observe, that your Quinces must be very ripe, when you gather them for this Use.

To make Cowslip Wine.

WE take six Gallons of Water, twelve Pounds of Sugar, four Whites of Eggs; beat the Eggs very well, and put them in the Water and Sugar, then put it on the Fire, in a Kettle, and let it boil three Quarters of an Hour; skim it all the Time it boils, and when it is cold, take a Peck of pick'd Cowslips, bruise them a little, and put them in; then make a good brown Toaft, and spread it on both Sides with good Ale-yeast, and put it in with the Cowslips; let it stand two or three Days to work. The Night before you strain it off, put in two Lemons, a Quart of *Rhenish* Wine, and six Ounces of Syrup of Citrons, then cover it close; the next Day strain it off through a Strainer, squeezing the Cowslips as hard as possible, then strain it through a Flannel Bag, and put it in your Vessel; when it has done working, stop it close for a Fortnight or three Weeks, then bottle it off.

Damson Wine.

HAVING provided four Gallons of Water, put to every Gallon, four Pounds of *Malaga* Raisins, and Half a Peck of Damsons, in a Vessel without a Head, which being covered, they are to steep six Days; stir them twice every Day, and let them stand as long without stirring; then draw off your Wine, colour it with the infused Juice of Damsons, sweetened with Sugar, and turn it into a Wine Vessel for a Fortnight, in order to be made fine, and afterwards disposed of in Bottles.

Raspberry Wine.

RIPE Raspberries being bruised with the Back of a Spoon, strain them, and fill a Bottle with the Juice; stop it, but not very close, and set it by for four or five Days; then pour it off from the Dregs, and add thereto as much *Rhenish*, or White Wine, as the Juice will well colour; that done, sweeten your Wine with Loaf-sugar, and bottle it up for Use.

Gilliflower Wine.

TO three Gallons of Water put six Pounds of the best Powder-sugar, boil the Sugar and Water together for the Space of Half an Hour, keep skimming it as the Scum rises; let it stand to cool: Beat up three Ounces of Syrup of Betony, with a large Spoonful of Ale-yeast, put it into the Liquor, and brew it well together; then having a Peck of Gilliflowers, cut from the Stalks, put them into the Liquor, let them infuse and work together three Days, covered with a Cloth; strain it, and put it into a Cask, and let it settle for three or four Weeks, then bottle it.

Black-Cherry Wine.

BOIL six Gallons of Spring-water one Hour; then bruise twenty-four Pounds of Black-Cherries, but don't break the Stones; pour the Water boiling hot on the Cherries, stir the Cherries well in the Water, and let it stand twenty-four Hours; then strain it off, and to every Gallon, put near two Pounds of good Sugar; mix it well with the Liquor, and let it stand one Day longer; then pour it off clear into the Vessel, and stop it close; let it be very fine before you draw it off into Bottles.

To make Elder-Flower Wine.

TO twelve Gallons of Water, put thirty Pounds of single Loaf-sugar, boil it till two Gallons be wasted, skimming it well; let it stand till it be as cool as Wort; then put in two or three Spoonfuls of Yeast; when it works, put in two Quarts of Blossoms, pick'd from the Stalks, stirring it every Day till it has done working, which will not be under five or six Days; then strain it, and put it into the Vessel: After it is stopp'd down, let it stand two Months; and then, if fine, bottle it.

An excellent Receipt to make Neat Port, as is practised with great Success by several Brewers in the Cities of London and Westminster.

	l.	s.	d.
12 Gallons of <i>Alicant</i> Wine	2	0	0
6 Gallons of <i>English</i> Spirits	1	1	0
3 Gallons of <i>French</i> Brandy	1	7	0
42 Gallons of <i>Southam</i> Cyder	2	2	0
—			
63 Gallons	6	10	0

A phi.

A philosophical Account of brewing strong October Beer.

CARE, in the first Place, must be taken, that the Malt be very clean, and when it is ground, it should stand four-and-twenty Hours at least in the Sacks.

The Quantity is five Quarters of Malt to three Hogsheads of Beer, and eighteen Pounds of Hops, unless the Malt be pale-dry'd, then there must be added three or four Pounds more.

The Choice of Liquor for Brewing is of considerable Advantage, the softest and cleanest Water is the best.

You are to boil your first Liquor, adding a Handful or two of Hops to it; then, before you strike it over to your Goods or Malt, cool it in as much Liquor as will bring it to a Temper, not to scald the Malt; for it is a Fault not to take the Liquor as high as possible, but not to scald.

The next Liquors do the same.

And, indeed, all your Liquors ought to be taken as high as may be, that is, not to scald.

When you let your Wort from your Malt into the Underback, put to it a Handful or two of Hops, it will preserve it from that Accident, which Brewers call, *Blinking* or *Foxing*.

In boiling your Worts, the first Wort boil high or quick; for the quicker the Wort is boiled the better it is.

The Second boil more than the First, and the Third or last more than the Second.

In cooling, lay your Worts thin, and let each be well cooled, and Care must be taken in letting them down into the Tun, that you do it leisurely, to the End, that as little of the Fæces, or Sediment, as possible, may pass with it, which causes the Fermentation to be fierce or mild; for,

Note, There is in all fermented Liquors Salt and Sulphur, and to keep these two Bodies in a due Proportion, that the Salt does not exalt itself above the Sulphur, consists a great Part of the Art in Brewing.

When your Wort is first let into your Tun, put but a little Yeast to it, and let it work by Degrees quietly, and if you find it works but moderate, whip in the Yeast two or three Times or more, till you find your Drink well fermented; for without a full Opening of the Body by Fermentation, it will not be perfectly fine, nor will it drink clean or light.

When you cleanse, do it by a Cock from your Tun, placed six Inches from the Bottom, to the End, that most of the Sediment

diment may be left behind, which may be thrown on your Malt to mend your Small-beer.

When your Drink is tunn'd, fill your Vessel full; let it work at the Bung-hole, and have a Reserve in a small Cask to fill it up, and don't put any of the Drink, which will be under the Yeast after it work'd over into your Vessels, but put it by itself into another Cask; for it will not be so good as your other in the Cask.

This done, you must wait for the finishing the Fermentation; then stop it close, and let it stand till the *Spring*; for Brewing ought to be done in the Month of *October*, that it may have Time to settle and digest all the Winter-season.

In the *Spring*, you must unstop your Vent-hole, and thereby see whether your Drink doth ferment or not; for as soon as the warm Weather comes, your Drink will have another Fermentation, which when it is over, let it be again well stopp'd, and let it stand till *September* or longer, and then peg it, if you find it pretty fine, the Hop well rotted, and of a good Taste for drinking.

Then, and not before, draw out a Gallon of it, put to it two Ounces of Isinglass, cut small and beaten, to melt, stirring it often, and whip it with a Whisk till the Isinglass be melted, then strain it, and put it into your Vessel, stirring it well together; stop the Bung slightly; for this will cause a new and small Fermentation; when that is over, stop it close, leaving only a Vent-hole a little stopp'd, let it stand, and in ten Days or a little more, it will be transparently fine, and you may drink it out of the Vessel till two Parts in three be drawn; then bottle the rest, which will, in a little Time, come to drink very well.

If your Drink, in *September*, be well conditioned for Taste, but not fine, and you desire to drink it presently, rack it before you put your Isinglass to it; and then it will fine the better, and drink the cleaner.

To make Drink fine quickly, there is a Way, by separating the Liquor from the Fæces, when the Wort is let out of the Tun into the Under-back, which may be done in this Manner: When you let your Wort into your Under-back out of your Tun, catch the Wort in some Tub so long, and so often as you find it run foul; put that so catch'd on the Malt again, and do so till the Wort run clear into the Under-back. This seems a good Method where it can be used; for it is the Fæces which cause the fierce and violent Fermentation;

tion ; to hinder which, is in some Measure the Way to have fine Drink.

Note, That the finer you make your Wort, the sooner your Drink will be fine. Some Persons, curious in Brewing, have caused Flannels to be placed, that all the Wort may run through one or more of them into the Tun before working, by which Means the Drink has been made very fine and well tasted.

Another Way to brew Ale and Beer.

PUT Half a Hogshead of Water into your Copper, and cover it with Bran ; when it is scalding hot, put a third Part of it into the Mash-tub, and let it stand till the Steam is so far spent, that you can see your Face in the Liquor ; then put in two Bushels of Malt ; stir the Malt and Liquor well together ; in the mean Time, let the rest of the Water boil in the Copper ; then put in two Bushels of Malt ; stir the Malt and Liquor well together ; in the mean Time, let the rest of the Water boil in the Copper ; then put out the Fire, that the Heat of the Liquor may be allay'd ; then put the other Part of it into the Mash-tub, and stir it well again ; put in also a Shovel or two of hot Coals to take off any ill Taint of the Malt, and so let it stand for two Hours. In the mean Time, heat Half a Hogshead more of Liquor, and when you have drawn off your first Wort, put Part of it upon the Grains, and stir in a Bushel and Half more of fresh Malt ; then put your first Wort into the Copper again, making it scalding hot ; and put Part of it into a second Mashing-tub, and when the Steam is stirr'd in it a Bushel and Half more of fresh Malt ; then put in the rest of the Wort, and stir it well, and let it stand two Hours ; then heat another Half-hogshead of Water, and when what was put into the first Mashing-tub has stood two Hours, draw it off, and also that Wort in the second Mashing-tub, and take the Grains out of the second Mashing-tub, and put them into the first ; then put the Liquor in the Copper into it, and let it stand an Hour and a Half ; in the mean Time, heat another Half-hogshead of Water, and put upon the Grains, and let it stand as before. Boil the first Wort with a Pound of Hops for two Hours, or till it looks curdly for Beer ; boil the second Wort with six Ounces of Hops for Ale, an Hour and a Half, and boil the Hops of both Worts in your other Liquor, for Table-beer, an Hour and a Half.

Another

Another Way to brew Ale.

ALLOW five Bushels and a Half of Malt to Half a Hoghead of Ale; put into your Mash-tub forty-five Gallons of Liquor; because, one third Part of the Liquor will be soaked up by the Malt, and a sixth Part will waste in boiling. For the second Wort, put but a little more Liquor than you intend to make Drink; and because you have a large Quantity of Malt, you may make a third Wort, putting in Liquor according to the Quantity you would have.

Another Way of brewing Strong and Small-beer.

LET the Water boil before you put it into the Mashing-Vat, and let it stand till the Steam is off; about one Hoghead of Water; then take out your Malt, and strew it in with a Hand-bowl, another keeping it stirring till it grows thick; then put in more Water and Malt as before, till you have got your Quantity; reserve some Malt to cover the Top about one Inch thick; let it stand three Hours, then draw it off at the Bottom, and pour it in at the Top till it runs fine; put your Hops to the fine Liquor, and keep them stirring till your Liquor is ready to boil, then put them into the Copper.

Twenty Bushels of Malt will make two Hogheads of Strong, and four of Small-beer. Ten Pounds of Hops are sufficient. Or twenty Bushels of Malt will make four Hogheads of good Ale, and two of Small-beer; but then you must put but eight Pounds of Hops to it, and let it not boil above an Hour and a Half.

To make Dr. Butler's Purging Ale.

TAKE Polypody of the Oak, and Sena, of each two Ounces; of Sarsaparilla, an Ounce; Anniseeds and Carraway-seeds, of each Half an Ounce; of Scurvy-grass, a Peck; Agrimony, and Maiden-hair, of each Half a Handful: Beat all these easily, and put them into a coarse Canvas-bag, and hang them in a Gallon and a Half of Ale, and in three Days Time you may drink it.

Another Way.

TAKE Garden Scurvy-grass, Burdock-roots bruised, and blue Currants, of each Half a Pound; Rhubarb sliced, and Horfe-radish-roots scraped, of each an Ounce and a Half; the Roots of Monks-Rhubarb, and sharp-pointed Dock,

DOCK, of each three Ounces and a Half; of Mechoacan, and Sena, three Ounces and a Half; Coriander-seeds, Carraway-seeds, Anniseeds, and Daucus-seeds, bruised, of each an Ounce and a Half; and three Oranges sliced. Put all these Ingredients into a Canvas-bag, with a Stone in it, and hang it in three Gallons of new Ale, and let them work together; in three Days Time it will be drinkable; take a Pint for a Morning's Draught.

Ale of Health and Strength.

GET of Sarsaparilla an Ounce and Half; Sassafras Wood, and China Root, of each a Quarter of an Ounce; white Saunders, and Chamapitytyon, of each half an Ounce; of Mace, Half a Quarter of an Ounce: Cut the Wood in as thin Pieces as you can, and bruise them all together in a Mortar; then add Cowslip-flowers, Hops, and Roman Wormwood, of each Half a Handful; of Sage, Sweet-marjoram, Balm, Betony, Rosemary, and Mugwort, all together, two Handfuls. Boil these in three Gallons of Ale, till it is reduced to two; then put your Wood and Herbs into three Gallons of Ale of the second Wort, and boil it to two Gallons; then make all your Ale to run from the Dregs; mix it together, and put it in a Vessel for Use.

Scurvy-grafs Ale.

GET four Ounces of Alexandrian Sena, freed from the Stalks; Rhubarb sliced, one Ounce; Winter's Cinamon, three Ounces; Polypody of the Oak, one Ounce and a Half; Bay and Juniper-berries, Anise and Fennel-seeds bruised, of each one Ounce; Liquorice and Horse-radish sliced, of each an Ounce and a Half; and Half a Dozen Seville Oranges. Cut the Oranges in Pieces, and put all the Ingredients in a Bag, with a Stone in it to make it sink, into three Gallons of Ale; then take a Pint and Half of the Juice of Garden Scurvy-grafs, set it over the Fire, and clarify it; let it stand till cold, and then put it into the Ale: After it has worked all together for a Day and a Night, stop up the Vessel close, and when it has stood six Days, drink a Pint warm fasting: When the Vessel is out, if you put in more Juice of Scurvy-grafs and more Oranges, you may fill it up with Ale a second Time.

Of cleansing and sweetning Casks.

IF your Cask is a But, then with cold Water first rinse out the Lees clean, and have ready, boiling or very hot Water, which put in, and with a long Stale, and a little Birch fastened

fastened to its End, scrub the Bottom as well as you can; at the same Time, let there be provided another shorter Broom of about a Foot and a Half long, that with one Hand may be so employed in the upper and other Parts as to clean the Cask well: So in a Hoghead, or smaller Vessel, the One-handed short Broom may be used with Water, or with Water and Sand, or Ashes, and be effectually cleansed; the Outside of the Cask about the Bung-hole should be well washed, lest the Yeast, as it works over, carries some of its Filth with it.

But to sweeten a Barrel, Kilderkin, Firkin, or Pin, in the great Brewhouses, they put them over the Copper-hole for a Night together, that the Steam of the boiling Water or Wort may penetrate into the Wood: This Way is such a furious Searcher, that unless the Cask is new hooped just before, it will be apt to fall in Pieces.

Another Way.

WE take a Pottle, or more, of Stone Lime, and put it into the Cask; on this pour some Water, and stop it up directly, shaking it well about.

Another Way.

HAVING got a long linnen Rag, dip it in melted Brimstone, light it at the End, and let it hang pendant with the upper Part of the Rag fastened to the wooden Bung; this is a most quick, sure Way, and will not only sweeten, but help to fine the Drink.

Another Way.

OR, to make your Cask more pleasant, you may use the Vintner's Way thus: Take four Ounces of Stone Brimstone, one Ounce of burnt Allum, and two Ounces of Brandy; melt all these in an earthen Pan over hot Coals, and dip therein a Piece of new Canvas, and instantly sprinkle thereon the Powders of Nutmegs, Cloves, Coriander, and Anniseeds: This Canvas set on Fire, and let it burn hanging in the Cask fastened at the End with the wooden Bung so that no Smoak come out.

{ For a musty Cask.

BOIL some Pepper in Water, and fill the Cask with it scalding hot.

For

For a very stinking Cask.

THE last Remedy is the Cooper's taking out one of the Heads of the Cask to scrape the Inside, or new shave the Staves, and is the surest Way of all others, if it is fired afterwards withinside a small Matter, as the Cooper knows how.

These several Methods may be made use of at Discretion, and will be of great Service where they are wanted. The sooner also a Remedy is applied the better, else the Taint commonly encreases, as many have, to their Prejudice, proved, who have made Use of such Casks, in Hopes the next Beer will overcome it; but when once a Cask is infected, it will be a long while, if ever, before it comes sweet, if no Art is used. Many therefore of the careful Sort, in case they han't a Convenience to fill their Vessel as soon as it is empty, will stop it close, to prevent the Air, and preserve the Lees sound, which will greatly tend to the keeping of the Cask pure and sweet against the next Occasion.

To prepare a new Vessel to keep Malt Liquors in.

SOME ignorant People most improperly use a new Vessel for strong Drink, after only once or twice scalding with Water, which is so very wrong, that such Beer or Ale will not fail of tasting thereof, for half, if not a whole Year afterwards; such is the Tang of the Oak and its Bark, as may be observed from the strong Scents of Tan-yards, which the Bark is one Cause of. To prevent then this Inconvenience, when your Brewing is over, put up some Water scalding-hot, and let it run through the Grains; then boil it, and fill up the Cask, stop it well, and let it stand till it is cold, do this twice; then take the Grounds of strong Drink, and boil in it green Walnut-leaves and new Hay, or Wheat straw, and put all into the Cask, let it be full, and stop it close: After this, use it for Small-beer Half a Year together, and then it will be thoroughly sweet, and fit for strong Drinks: Or,

Another Way.

HAVING a new Cask, dig a Hole in the Ground, in which it may lie half Depth with the Bung downwards; let it remain a Week, and it will greatly help this, or any other stinking, musty Cask.

Wine Casks.

THESE, in my Opinion, are cheapest of all others to furnish a Person readily with, as being many of them good Casks for Malt-liquors, because the Sack and White Wine Sorts are always seasoned to Hand, and will greatly improve Beer and Ales that are put in them; but beware of the *Rhenish* Wine Casks for strong Drinks; for its Wood is so tinctured with this sharp Wine, that it will hardly ever be free of it; and therefore such Casks are best used for Small-beer: The Claret Cask will a great deal sooner be brought into a serviceable State for holding strong Drink, if it is two or three Times scalded with Grounds of Barrels, and afterwards used for Small-beer some Time. I have bought a But or Pipe for eight Shillings in *London*, with some Iron Hoops on it, a Hoghead for the same, and the Half-hoghead for five Shillings; the Carriage for But by the Waggon thirty Miles, is two Shillings and Sixpence, and the Hoghead eighteen Pence: But to cure a Claret Cask of its Colour and Taste, put a Peck of Stone Lime into a Hoghead, and pour upon it three Pails of Water; bung it immediately with a Wood or Cork Bung, and shake it well about for a Quarter of an Hour, and let it stand a Day and Night, and it will bring off the red Colour, and alter the Taste of the Cask very much.

To fine, relish, and strengthen Amber Beer.

TAKE one Gallon of Wheat-flour, six Pounds of Mollus, four Pounds of *Malaga* Raisins, one Gallon of Malt Spirits, free of any burnt or other ill Tang, and two small Handfuls of Salt. Make all up into Dumplings, and put them into the Bung-hole of the Cask or But. It will cause a Fermentation, therefore do not stop up too soon.

To cure a But of Ropy Beer.

MIX two Handfuls of Bean-flour with one Handful of Salt, and it will answer the End very well.

Another Way.

TAKE some Hops that have been well infused, or stew'd on Purpose two Hours; mix these with the Wort they were stewed in, and some other strong Wort, and put it into your Beer.

Another

Another Way.

BEAT an Ounce of Allum very fine, and mix it with two Handfuls of Horse-bean-flour, and put it into your Cask.

To feed a But of Beer.

BAKE a Rye-loaf, of Twopence Price, with a pretty deal of Nutmeg in it; then cut it in Pieces, and put it in a Bag of Hops with some Wheat, and put them all together into your Cask.

To cure Musty Drink.

RUN through some Hops that have been boiled in strong Wort, and afterwards work it with two Parts new Drink to one of the musty old; this is called *Vamping*, and is a Cure for musty, fox'd, or stinking Beer.

To feed, and give a fine Flavour to a Barrel of Beer.

PUT six Sea-biskets into a Bag of Hops, and put it all together into the Cask,

To fine Drink in twenty-four Hours.

PUT a Piece of Lime, made from soft, not hard Chalk, about as big again as a Hen's Egg, which will disturb the Liquor, and cause it afterwards to be fine, and draw off brisk to the last, though flat before; this Quantity will do for a Kilderkin.

To recover a Kilderkin of stale Small-beer.

PUT two Ounces of good Hops, and one Pound of mel-low fat Chalk, broke into about six Pieces, into the Bung-hole, and immediately stop it up close. In three Days you may tap it, and it will prove sound and pleasant to the last.

To make Mead.

HAVING got thirteen Gallons of Water, put thirty Pounds of Honey to it, boil and skim it well; then take Rosemary, Thyme, Bay-leaves, and Sweet-briar, one Handful altogether; boil it an Hour; then put it into a Tub, with two or three good Handfuls of ground Malt; stir it till it is but Blood-warm; then strain it through a Cloth, and put it into

into a Tub again; cut a Toast round a Quarter-loaf, and spread it over with good Ale-yeast, and put it into your Tub; and when the Liquor is quite over with the Yeast, put it up in your Vessel; then take of Cloves, Mace, and Nutmegs, an Ounce and a Half; of Ginger sliced, an Ounce; bruise the Spice, and tie it all up in a Rag, and hang it in the Vessel; stop it up close for Use.

To make small White Mead.

GET six Gallons of Spring-water, and having made it hot, dissolve it in six Quarts of Honey, and two Pounds of Loaf-sugar; boil it for Half an Hour, and keep skimming it as long as any Scum rises; pour it out into a Vessel, and squeeze in the Juice of eight Lemons, and the Rinds of no more than four, about forty Cloves, four Races of Ginger, a Sprig or two of Sweet-briar, and of Rosemary; and after it has stood in the Vessel till it is no more than Blood-warm, spread five or six Spoonfuls of Ale-yeast upon a good brown Toast, and put it in. Put it up in a Cask fit for it, and after it has stood five or six Days, you may bottle it.

To make White Metheglin.

YOU must take Sweet-marjoram, Sweet-briar Buds, Strawberry-leaves, and Violets, of each two Handfuls; double Violets, (if they are to be had) broad Thyme, Borage and Agrimony, of each two Handfuls; six or eight Tops of Rosemary, the Seeds of Carraways, Coriander, and Fennel, of each four Spoonfuls, and six or eight large Blades of Mace. Boil all these Ingredients in sixteen Gallons of Water for three Quarters of an Hour or better, skim and strain the Liquor, and having stood till it is luke-warm, put to it as much of the best Honey as will make it bear an Egg the Breadth of a Six-pence above the Water; then boil it again as long as any Scum will rise, and set it to cool; when it is almost cold, put in a Pint of new Ale-yeast, and when it has work'd till you perceive the Yeast to fall, run it up, and suffer it to work in the Cask; till the Yeast has done rising, fill it up every Day with some of the same Liquor, stopping it up. Put into it, in a Bag, a Couple of Nutmegs sliced, a few Cloves, Mace, and Cinnamon, all unbruised, and a Grain or two of Musk. When it is fine, bottle it.

Another

Another Way.

WE take live Honey, which naturally runs from the Combs (that from Swarms of the same Year is best) and put so much of it into clear Spring-water, as both together will make above twenty Gallons; being made so strong with the Honey, when thoroughly dissolved, that an Egg will not sink to the Bottom, but swim up and down in it; then boil this Liquor in a Copper Vessel (or if you have not that, a Brass one may serve) for about an Hour or more, and by that Time the Egg will swim above the Liquor about the Breadth of a Groat; then let it cool. The next Morning you may barrel it up, putting in an Ounce of Cinnamon, of Cloves and Mace, each an Ounce and a Quarter, all grossly pounded; for if it be beat fine, it will always float in the Metheglin, and make it foul; and if the Spices be put in while it is hot, they will lose their Spirits. Put in a small Spoonful of Yeast at the Bung-hole to augment its working, but it must not be left to stand too cold at first, for that would hinder its Fermentation. As soon as it has done working, it must be stopp'd up close, and let it stand for a Month, and then boiled off; and if then set into a Refrigeratory, it will be a most pleasant vinous Liquor, and the longer it is kept the better it will be.

You may judge of its Strength by the Floating of the Egg, and it may be made stronger or smaller at Pleasure, by adding more Honey or more Water; and the more it is boiled, the more pleasant, and more durable it will be.

It is not necessary to skim the Metheglin while it is boiling; for the Scum being left behind, will help its Fermentation, and afterwards render it the clearer, it being commonly believed that it unites again.

To make Cyder.

GET Apples so thoroughly ripe that they will easily fall by shaking the Tree; the Apples proper are Pippins, Pomewaters, Harvies, or other Apples of a watery Juice; either grind or pound them, and squeeze them in a Hair-bag; put the Juice up into a seasoned Cask.

The Cask is to be seasoned with a Rag dipp'd in Brimstone tied to the End of a Stick, and put it in burning into the Bung-hole of the Cask; and when the Smoak is gone, wash it with a little warm Liquor, that has run through a second Straining of the Murc or Husk of the Apples.

Put

Put into the Cask, when the Cyder is in, a Bit of Paste made of Flour, and ty'd up in a thin Rag, let it stand for a Week, and then draw it off from the Lees into another season'd Cask.

Some advise to put three or four Pounds of Raisins into a Hoghead, and two Pounds of Sugar to make it work the better.

Never mix Summer and Winter Fruit together.

To make Royal Cyder.

WHEN the Cyder is fine, and past its Fermentation, but not stale, put to each Gallon of Cyder a Pint, and a Half of Brandy, or Spirits drawn off from Cyder, and also Half a Pint of Cyder-sweets to every Gallon of Cyder, more or less, according to the Tartness or Harshness of the Cyder. The Spirits and Sweets must be mixed together, and mixed with an equal Quantity of the Cyder, and then they are to be put into the Cask of Cyder, and all stirr'd together with a Stick at the Bung-hole for a Quarter of an Hour, and the Bung-hole must be well stopp'd down, and the Cask rolled about ten or twelve Times to mix them well together. Let it stand for three or four Months, and you may either draw it, or bottle it.

To recover any Cyder that is decay'd, altho' it be quite sour.

FROM a Hoghead of pale sour Cyder, draw out as much as by boiling with six Pounds of brown Sugar Candy will make a perfect Syrup: Let the Syrup stand till it is thoroughly cold, pour it into the Hoghead, and stop it very close. This will raise a Fermentation, but not a violent one. There must be Room in the Vessel for the Cyder to work, and in a few Days it will be fit to drink.

To make Cyderkin, or Water Cyder.

AFTER paring Half a Bushel of Apples, core them, and boil them in a Barrel of Water, till one third Part is consumed; strain it, and put the Liquor to a Bushel or more of ground or stamp'd Apples unboiled; let them stand to digest for twenty-four Hours, press out the Liquor, and put it into Casks, let it ferment, then stop it up close, but give it Vent frequently, that it may not burst the Cask; and when it has stood till it is fit, you may either draw, or bottle it.

Another

Another Way.

PUT some of your Cyder (according as you would have it in Strength) to the Murc or Pressings of your Cyder which was pressed out ; let them digest together for forty-eight Hours ; then press the Liquor out, and tun it up, and it will be fit to drink in a few Days.

You may make it stronger, by adding to it the Lees of your Cyder, putting them in with the Murc, before it is digested or pressed out.

You may also boil it as soon as you have pressed it, and hop it as you do Beer, or you may put in Ginger or Bay-leaves, and it will keep the longer.

To make Perry.

TAKE Pears that have a vinous Juice, such as the Gooseberry-Pear, Horse-Pear, both the Red and White, the John, the Choke-Pear, and other Pears of like kind, take the reddest of the Sort ; let them be ripe, but not too ripe, and grind them as you do your Apples when you make Cyder, and work it off in the same Manner : If your Pears are of a sweet Taste, mix a few Crabs with them.

To make Shrub.

TAKE five Gallons of Brandy, five Quarts of Orange-juice, and four Pounds of double-refined Sugar, mix all well together, till the Sugar is dissolved, then put it into a Cask, and let it stand till it is fine ; after which draw it off.

Another Way.

TAKE two Quarts of Brandy, and put it in a large Bottle, and put into it the Juice of five Lemons, the Peels of two, and Half a Nutmeg ; stop it up, and let it stand three Days ; then add to it three Pints of White Wine, a Pound and a Half of Sugar ; mix it, and strain it twice through a Flannel, and bottle it up : It is a pretty Wine, and a Cordial.

To make Mum according as it is recorded in the Town-House of Brunswick.

SIXTY-three Gallons of Water that has been boiled to the Consumption of a third Part being got, brew it according to Art with seven Bushels of Wheat Malt, of Oatmeal and ground Beans, a Bushel each. When it is tunned, let
not

not the Hoghead be too full at first, and as soon as it begins to work, put into it of the inner Rind of Fir three Pounds, Tops of Fir and Birch one Pound; *Carduus Benedictus*, three Handfuls; Flowers of *Rosa Solis*, a Handful or two; Burnet, Betony, Marjoram, Avens, Penny-Royal, wild Thyme, of each a Handful and a half; of Elder-Flowers, two Handfuls or more; Seeds of Cardamum bruised, three Ounces; Barberries bruised, one Ounce: Put the Herbs and Seeds into the Vessel when the Liquor has work'd a-while; and after they are added, let the Liquor work over the Vessel as little as may be. Fill it up at last, and when it is stopp'd, put into the Hoghead ten new-laid Eggs unbroken or cracked. Stop it up close, and drink it at two Years End.

English Brewers use Cardamum, Ginger, and Sassafras, instead of the inner Rind of Fir; also the Rinds of Walnuts, Madder, red Saunders, and Elecampane. Some make it of Strong Beer and Spruce Beer; and where it is designed chiefly for its Physical Virtues, some add Water-Cresses, Brook-Lime, and wild Parsley, with six Handfuls of Horse-Radish rasped to every Hoghead, according to their particular Inclination or Fancy.

To make Orgeat.

TAKE two Ounces of Melon-Seeds, half an Ounce of Pompion-Seeds, and half an Ounce of *Jordan* Almonds, blanched, with six or seven bitter Almonds: Beat the whole Compound in a Mortar, and reduce it to a Paste, so as to leave no Clods, sprinkling the same now and then, with five or six Drops of Orange-flower Water, to hinder it from turning to Oil: When your Seeds and Almonds are thoroughly stamp'd, add thereto half a Pound of Sugar, which is to be likewise well pounded with your Paste. Then slip the said Paste into two Quarts of Water, and let it steep therein. Afterwards, put in about a Spoonful of Orange-flower Water, and pass the Liquor thro' a Straining-Bag, pressing the gross Substance very hard, so as nothing may be left therein; you may also pour in a Glass of new Milk. Lastly, turn your Liquor into two Bottles, and set by to cool.

To make Lemonade.

SRAPE Lemon-peel in Water and Sugar; put in a few Drops of Oil of Sulphur, and some Slices of Lemon; put in a Pound of Sugar to every Quart of Water.

Lemonade

Lemonade with Lime-Juice.

PUT to three Quarts of Spring Water a Pint of Lime-juice, a Pound, or Pound and a half of double-refined Sugar: When the Sugar is dissolved it is done.

To make Sherbet.

HA V I N G pounded Calves Feet with Part of a Fillet of Véal, clear'd from the Fat, put them into a Pot, with a proportionable Quantity of Water and White-Wine; let them boil for a considerable Time, and take off the Scum carefully: When your Meat comes to Rags, and there is only left a third Part of the Broth, strain it through a Cloth, and skim off all the Fat with two or three Feathers. Afterwards turn the whole Mefs into a Pan, with a Stick of Cinnamon, two or three Cloves, a little Lemon-peel, and as much Sugar as will serve to make it a pleasant Liquor. Let all boil together; clarify it with the White of an Egg whipp'd, and pass it thro' the Straining-bag. When this Liquor is to be kept for a long Time, it is requisite to allow two Pounds of Sugar for every Quart of Broth, or Juice of Meat, observing for the rest the former Directions: But at last the Liquor is to be boiled to its pearly Degree, and put into Bottles.

Turkish Sherbet.

TA K E nine *Seville* Oranges, and three Lemons, grate the Outside Rinds just to the White; then take three Pounds of double-refined Sugar, and a Gill of Water, and boil it to a candy'd Height; take it from the Fire, and put in the grated Peel, and mix it well together, then squeeze in the Juice of the Oranges and Lemons through a Straining-bag, and keep it stirring till it is almost cold, and then put it into Bottles for Use.

To make Lemon-Brandy.

TO one Gallon of Brandy put five Quarts of Water, two Dozen of Lemons, two Pounds of the best Sugar, and three Pints of Milk; pare your Lemons very thin, and lay the Peel to steep in the Brandy twelve Hours; squeeze your Lemons upon the Sugar, then put Water to it, then mix all your Ingredients together, boil your Milk, and pour it in boiling hot, then let it stand twenty-four Hours, then strain it thro' a Jelly-bag, and if not fine enough the first Time, strain it thro' a second or third.

Ratiffa.

GET three Gallons of Moloffes Brandy, Nuts two Ounces and an Half, bitter Almonds one Pound and a Half; bruise them, and infuse them in the Brandy, adding Ambergrease three Grains, mixed with fine *Lisbon* Sugar three Pounds; infuse all for seven or eight Days Space, and then strain off for Use.

Orange-flower Brandy.

TAKE a Gallon of *French* Brandy, and put it in a Bottle that will hold it, then boil a Pound of Orange-flowers a little while, and put them to the Brandy; save the Water, and with that make a Syrup to sweeten it.

The true Way of making Barbadoes Water.

YOU must pare your Citrons extremely thin, and dry these yellow Peels in the Sun, if possible; then grate the white Part of the Citron till you come to the Pulp, or Juice; take this that is grated, and put it into a cold Still, and distil as much of that simple Water as you can draw off good, with a pretty quick Fire; in the mean Time, you are to put one Pound of those dry'd Peels into one Quart of Brandy, let it be the very best you can get; when these Peels are soaked enough, put to each Quart of that Liquor one Quart of *Madeira* Wine; then distil that Brandy, and Wine, and Peels, in a cold Still; and put one Pint of the simple Water to a Quart of the other strong Water; make a Syrup of double-refined Sugar, put to each Pound of Sugar almost three Pints of Water, and the Whites of three Eggs; let it boil, and then pass it through your Jelly-bag, till it is extremely fine; put Half a Pint of this Syrup to each Quart of the mixed Water, more or less, as you love it for Sweetness; and to each Quart put a Bit of Allum as big as a Pea; when you see it perfectly clear and fine, rack it off into other Bottles, and put into each Bottle some of the Citron-flowers.

I did with great Difficulty procure this Receipt so exact, because either Lemons or Oranges do as well, and are very often what we want to dispose of, when we have had Occasion to use large Quantities of the Juice; and having try'd it, you may be convinced, that, of fresh thick-rind Lemons, you may at any Time make a Liquor as good as they do in *Barbadoes*; especially where the Green-house affords you Orange or Lemon-flowers.

Plague-

Plague-Water.

TAKE Rue, Rosemary, Balm, Carduus, Scordium, Marigold-flowers, Dragons, Goats-rue, Mint, each three Handfuls; Roots of Master-wort, Angelica, Butterbur, Piony, each six Ounces; Scorzonera, three Ounces; Proof Spirits, three Gallons: Macerate, distil, and make it up high Proof.

Another Way.

GET the Roots of Master-wort, Gentian, Snake-root, each two Ounces; green Walnuts bruised, twenty-four; Venice Treacle and Mithridate, each one Ounce; Camphire, two Drachms; Rue, Elecampane-root, each one Ounce; Hore-hound, two Ounces; Saffron, a Drachm; Proof Spirits, three Gallons; Water sufficient: Distil, and sweeten with White-sugar one Pound and a Half for Use.

Note, That the Saffron is best added after Distillation.

An admirable Powder for the Teeth; by Dr. Bracken, of Preston in Lancashire.

GET Tartar of Vitriol, two Drachms; best Dragons-blood and Myrrh, of each Half a Drachm; Gumlac one Drachm; of Ambergrease four Grains; and those that like it may add two Grains of Musk; mix them well, and make a Powder to be kept in a Phial close stopp'd.

The Method of using it is thus; Put a little of the Powder upon a Saucer, or a Piece of white Paper; then take a clean linnen Cloth upon the End of your Finger, just moisten it in Water, and dip it in the Powder, and rub your Teeth well once a Day, if they be foul, washing your Teeth after with warm Wine or Water; if you want to preserve their Beauty only, twice a Week will be sufficient for its Use.

A Cure for the Gout, published by Thomas Sandford, and Edward Gent, both of the City of Kilkenny.

HALF an Ounce of Hiera-picra, and eight Grains of Cochineal, finely powdered, being put into a Pint of the best Red Port, let it stand at least twenty-four Hours, shake the Bottle well, and often, during that Time, but shake not the Bottle for three or four Hours before you draw off any of the Tincture for Use; take of this Half a Quartern to near a Quartern, according as you find yourself strong or weak; you must continue taking of this every second, third,

or fourth Day, till you take the whole Pint; and if the Gout returns, take another Pint as before, and so do to every Fit. This Tincture, if taken in a Fit of the Gout, in a few Hours dissolves all the Particles in the Blood, which causes the Pain, and if pursued, as before directed, will, in Time, work them all out of the Blood. It likewise carries off all new Swellings soon, and all old Swellings in Time; you may use Posset-drink with this as with other Physick, yet, if you take nothing after it, it will work very well; the properest Time of taking it is in the Morning fasting, or at Night, if you do not eat or drink for four or five Hours before; continue in Bed from the Time of taking it, till it purges you downwards, which will be in about twelve Hours Time; but if you have not a Stool in that Time, take a large Spoonful more. If you have the Rheumatism or Sciatica, take the Tincture as before, but in a larger Quantity. I caution all People that take this, to have special Care that they do not take Cold, for it will cause many to sweat greatly for a Time; and if they take Cold, they will be apt to be griped; which if they are, a little mulled Port Wine, or a Spoonful of the Tincture, immediately eases them.

Mrs. Stephens's Medicine for the Stone, as communicated to the Publick by her, is a Composition operose and troublesome, several Parts of it being of little or no Use, and others plainly calculated to disguise the rest. The Ingredients of which it consists have been examined by Dr. Hales, and Dr. Hartley, who have, with much Judgment, rejected the superfluous Parts, and reduced this pompous Medicine to a slackened Powder of calcin'd Egg-shells, and a Solution of Soap, in the following Form:

LET two Scruples, two and a Half, or a Drachm of Egg-shells (calcined until they acquire a pungent fiery Taste, and from being black, become white again; and afterwards exposed to a dry Air for a Month, six Weeks, or two Months; that is, till they slacken or fall into an impalpable Powder in great Measure;) be taken three Times every Day, Morning, Afternoon, and at Bed-time, in three or four Spoonfuls of Water, Small-beer, Wine, or Wine and Water; drinking after each Dose the third Part of the following Decoction:

Take two Ounces, two and a Half, or three, of *Alicant* Soap; slice it thin, and dissolve it in a Quantity of Water sufficient

sufficient to make a Pint and Half of the Decoction. Strain it, and sweeten it with Honey, or Sugar, to the Taste.

Sir Hans Sloane's Receipt for Soreness, Weakness, and several other Distempers of the Eyes.

TAKE of prepared Tutty, one Ounce; of *Lapis Hæmatites* prepared, two Scruples; of the best Aloes prepared, twelve Grains; of prepared Pearl, four Grains; put them into a Porphyry, or Marble Mortar, and rub them with a Pestle of the same Stone very carefully, with a sufficient Quantity of Viper's Grease, or Fat, to make a Liniment; to be used daily, Morning or Evening, or both, according to the Conveniency of the Patient.

The Doctor prescribes Bleeding and Blistering in the Neck, and behind the Ears, in order to draw off the Humours from the Eyes; and afterwards, according to the Degree of the Inflammation, or Acrimony of the Juices, to make a Drain by Issues between the Shoulders, or perpetual Blister. And for washing the Eyes, recommends cold Spring-water. And the best inward Medicines, which he has experienced, to be Conserve of Rosemary-flowers; Anti-epileptic Powders, such as *Pulvis ad Guttelam*, Betony, Sage, Rosemary, Eyebright, Wild Valerian-root, Castor, &c. washed down with a Tea made with the same Ingredients; as also Drops of Spirit *Lavendulæ composit.* and *Sal Volat. Oleos.*

If the Inflammation returns, the Doctor says, drawing about six Ounces of Blood from the Temples, by Leeches, or Cupping on the Shoulders, is very proper.

The Liniment is to be applied with a small Hair-pencil, the Eye winking, or a little opened.

Dr. Mead's Receipt for the Cure of the Bite of a Mad Dog.

LET the Patient be blooded at the Arm nine or ten Ounces. Take of the Herb called in *Latin*, *Lichen Cinereus Terrestris*, in *English*, Ash-coloured Ground-Liverwort, cleaned, dried, and powdered, Half an Ounce; and Black-pepper powdered, two Drachms; mix these well together, and divide the Powder into four Doses, one of which must be taken every Morning fasting, for four Mornings successively, in Half a Pint of Cow's Milk warm. After these four Doses are taken, the Patient must go into the Cold Bath, or a cold Spring, or River, every Morning fasting, for a Month. He must be dipt all over, but not stay in (with his Head above Water) longer than Half a Minute, if the Water

be very cold. After this he must go in three Times a Week, for a Fortnight longer.

N. B. The *Lichen* is a very common Herb, and grows generally in sandy and barren Soils all over *England*. The right Time to gather it is in the Months of *October* and *November*.

Another Cure for the Bite of a Mad Dog, brought from Tonquin by Sir George Cobb, of Somersetshire, Bart.

TAKE twenty-four Grains of Native Cinnabar, twenty-four Grains of Factitious Cinnabar, and sixteen Grains of Musk; grind all these together into an exceeding fine Powder, and put it into a small Tea-cup of Arrack, Rum, or Brandy; let it be well mixed, and give it the Person as soon as possible, after the Bite; a second Dose of the same must be repeated thirty Days after; and a third may be taken in thirty Days more: But if the Symptoms of Madness appear on the Persons, they must take one of the above Doses immediately, and a second in an Hour after; and, if wanted, a third must be given a few Hours afterwards.

N. B. The above Recipe is calculated for a full grown Person, but must be given to Children in smaller Quantities, in Proportion to their Ages.

*** This Medicine has been given to Hundreds with Success, and Sir *George Cobb* himself has cured two Persons who had the Symptoms of Madness upon them.

To make Tar Water.

POUR a Gallon of cold Water on a Quart of Tar, stir and mix them thoroughly with a Ladle, or flat Stick, for three or four Minutes; after which let it stand forty-eight Hours, for the Tar to sink to the Bottom; then pour off the clear Water, and keep it in Bottles, well corked, for Use. To be taken about Half a Pint Morning and Night, not eating for two Hours both before and after, and holding the Nostrils, whilst a Person drinks it, 'twill not be offensive.

No more Drink being to be made from the same Tar, it is as good as any for all common Uses, such as greasing of Coach or Cart Wheels, &c.



APPENDIX.

As Shetland pickled Herrings are now brought to the best Tables, what follows may not be thought improper.

RECEIPTS, or various Ways of eating Pickled Herrings.

General Directions, to be observed, before the Cutting up a Pickled Herring, which Way soever it is to be eat.

LAY the Fish in a Pewter-plate, or Trencher; beat it on each Side with the Flat of the Knife, to loosen the Skin; cut a thin Strip off the Belly, and slit the Back, to divide the Skin; which then must be stripp'd off, on each Side (with the Knife and Fingers) beginning at the Neck. Take out the Row; and rub the Inside, and the whole Herring, with the Corner of a Towel, dipp'd in Vinegar.

First Way.

THE Fish being prepar'd, as above, cut off the Head and Tail; then divide the Herring into Pieces of about an Inch long: Afterwards put the Pieces together, as tho' the Fish was entire; then eat it with, or without, Oil and Vinegar, new Bread and Butter, &c.

Second Way.

THE Herring lying skinned, &c. in the Plate, (as observed in the general Directions) shave it very thin; and, when cut to the Bone, turn it, and shave it, in like Manner, on the other Side. A Herring may thus be cut so thin, that the Pieces of it will quite cover a Plate.

Third Way.

THE Herring being prepared (pursuant to the general Directions) take it by the Tail, in the Middle of which cut a Slit, Half an Inch long, or more; pull each Tip of the Tail, opposite Ways; by which Means the Herring will be split into two Parts. In one of these Parts no Bone will be left; and the Bone left in the other Part may easily be taken out (from a new Pickled Herring) by loosening the Bone at the Neck, and drawing it along. The two divided Parts of the Herring may then be laid together, cut into Slices, and eat between Bread and Butter; or minced, and mixed with a Sallad of any kind; or else made into a Salmigondi, with Chicken, Rabbit, or Veal. They eat very well with Green Pease, *Windfor* Beans, Kidney Beans, or Potatoes, if, after these are drained off, when boiled; a pickle Herring, or more, be thrown into the same Water; and then taken out, after the Water has bubbled up a Minute or two. Herring-pickle may be used for that of an Anchovy; and a little of this Pickle thrown into the Butter, made as Sauce for Eels, takes off from their Lusciousness. In many Countries, pickled Herrings are made to serve all the Purposes of Ham, or Bacon.

N. B. Those who are desirous of being still more conversant with the various Ways of eating pickled Herrings, may consult the ingenious Mr. Dodd's *Essay* (lately printed) *towards a natural History of the Herring.*

Receipt for making Pickled-Herring Soop.

TAKE a Quart of Split peas; put to them five Quarts of cold Water, a Quarter of an Ounce of whole Jamaica Pepper, two large Onions, three pickled Herrings (washed in two or three Waters, and the Rows out) skinn'd, and cut into Pieces.

Boil all together till a Quart is diminished; pour in a Pint of boiling Water, and let the Whole boil a Quarter of an Hour; take it off, and strain it through a Cullender: Throw

Throw into the Sloop seven or eight Heads of Sallary, three Heads of Endive, all of them cut very small; (but if on Ship-board, where Endive is not to be had, a larger Number of Onions may be employed in its stead) together with a Handful of dried Mint, pass'd through a Lawn-sieve. Set all these on a Fire, and boil the Whole near three Quarters of an Hour; stirring the Sloop perpetually, to prevent burning to, which it will do in a Moment, and therefore the Pot should stand on a Trivet.

Bread, cut into Diamonds, and fried crisp in Butter, must be thrown into the Sloop, which then may be served up.

To stuff a Fillet of Veal, or Calf's Heart, with Pickled Herrings.

TAKE two Herrings; skin, bone, and wash them in several Waters; chop them very small, with a Quarter of a Pound of Suet; add a Handful of Bread grated fine; and the like Quantity of Parsley, cut very small; throw in a little Thyme, Nutmeg, and Pepper, to your Taste; and mix all together, with two Eggs.

Half the Quantity of the above Stuffing is exceedingly good for a Calf's Heart.

Stuffing, of Pickled Herrings, for a roast Turkey.

WASH, in several Waters, two pickled Herrings; which afterwards skin, and take the Bone out carefully. Take Half a Pound of Suet, and two large Handfuls of Bread grated; chop the Herrings, Suet, and Bread, (separately) very small; Beat all these together in a Marble Mortar, with the White of an Egg; after throwing in a little Nutmeg and White-pepper.

Pickled Herring Pudding, for a Hare.

TAKE Half a Pound of the Lean of fine Veal, which clear of the Skin and Strings; two pickled Herrings, which wash in two or three Waters; then skin, and clear them of the Bones; a Quarter of a Pound of Suet; two Handfuls of Bread grated fine; a Handful of Parsley: Chop all the above (separately), then mix them; throwing in Half a Nutmeg grated, a little Thyme, Sweet-marjoram, and one Egg:—Beat the Whole together in a Marble Mortar.



DIRECTIONS

F O R

MARKETING.

To chuse Beef.

TRUE Ox-beef has an open Grain, and the Fat, if young, is of a crumbling or oily Smoothness, except it be the Brisket and Neck-pieces, with such others as are very fibrous. The Lean ought to be of a pleasant Carnation red, the Fat rather inclining to white than yellow, and the Suet very white.

Cow-beef has a closer Grain, the Fat is whiter, the Bones less, and the Lean of a paler Colour. If it be young and tender, the Dent made by pressing it with the Finger will rise again in a little Time.

Bull-beef is of a deeper red, a closer Grain, and firmer than either of the former, harder to be indented with your Finger, and rising again sooner. The Fat is gross and fibrous, and of a strong rank Scent. If it be old, it will be so very tough, that your pinching it will scarcely make any Impression. If it be fresh, it will be of a lively Colour, but if stale, of a dark dusty Colour, and very clammy. If it be bruised, the Part affected will look of a blackish, or more dusty Colour than the rest.

To chuse Mutton.

IF, upon pinching it between your Fingers, it feels tender, and soon returns to its former Place, it is young; but if it wrinkles, and remain so, it is old. If it be young, the Fat will easily separate from the Lean; but if old, it will adhere more firmly, and be very clammy and fibrous. If it be Ram Mutton the Fat will be spongy, the Grain close, the Lean rough, and of a deep red; and when dented with the Finger, will not rise again. If the Sheep had the Rot, the Flesh will be palish, the Fat of a faint white, inclining to the yellow; the Meat will be loose at the Bone; and, on your squeezing it hard, some Drops of Water, resembling a Dew or Sweat, will appear on the Surface. If it be a Fore-quarter, observe the Vein in the Neck; for if it looks ruddy, or of an azure Colour, it is fresh; but if yellowish, it is near tainting; and if green, it is already tainted. As to the Hind-quarter, smell under the Kidney, and feel whether the Knuckle be stiff or limber; for if the former has a faint or ill Scent, or the latter an unusual Limberness, you may be certain of its being stale.

To chuse Pork.

IF, upon pinching the Lean between your Fingers, it break, and feel soft and oily, or if you can easily nip the Skin with your Nails, or if the Fat be soft and oily, it is young; but if the Lean be rough, the Fat very spongy, and the Skin stubborn, it is old. The Flesh of a Boar, or Hog gelt at full Growth, feels harder and tougher than usual, the Skin is thicker, the Fat hard and fibrous, the Lean of a dusky red, and rank Scent. That you may know if it be fresh or stale, try the Legs and Hands at the Bone, which comes out in the Middle of the fleshy Part, by putting in your Finger; for as they first taint in those Places, you may easily discover it by smelling to your Finger. When stale, the Skin will be clammy and sweaty; but when fresh, it will be smooth, and cool.

To chuse dried Hams and Bacon.

RUN a sharp-pointed Knife into the Middle of the Ham, on the Inside under the Bone, then drawing it out, smell to it, if its Flavour be fine and relishing, and the Knife little daubed, the Ham is sweet and good; but if the
Knife

Knife be much daubed, has a rank Smell, and a Hogoo issues from the Vent, it is tainted.

A Gammon of Bacon may be tried in the same Manner; and be sure to observe that the Flesh sticks close to the Bones, and the Fat and Lean to each other; for if it does not, the Hog was not sound. Take care also, that the extreme Parts of the Fat, near the Rind, be white; for if it be of a darkish or dirty Colour, and the Lean pale and soft, it is rusty.

To chuse Brawn.

BRAWN is known to be young, or old, by the Rind; for if this is thick and hard it is old, but if soft, and of a moderate Thickness, it is young. If the Rind and Fat be remarkably tender, it is not Boar-Brawn, but Barrow or Sow.

To chuse Veal.

THE Flesh of a Bull-calf is firmer grained, and redder than that of a Cow-calf, and the Fat more curdled. Observe, if the Vein in the Shoulder be of a bright red, it is new killed; but if greenish, yellowish, or blackish, or be more clammy, soft, and limber than usual, it is stale; and if it hath any greenish Spots about it, it is either tainting, or already tainted. If it be wrapped in wet Cloths it is apt to be musty; therefore always smell to it. The Loin taints first under the Kidney, and when stale, the Flesh will be soft and slimy. The Leg, if newly killed, will be stiff on the Joint; but if stale, limber, and the Flesh clammy, intermixed with green or yellowish Specks. The Neck and Breast are first tainted at the upper End; and when this is the Case, will have a dusky, yellowish, or greenish Appearance, and the Sweet-bread on the Breast will be clammy.

To chuse Butter.

WHEN you buy Butter, do not trust to the Taste they give you, lest you be deceived by a well-tasted Piece artfully placed in the Lump; but taste it yourself at a Venture. It is easier to distinguish salt Butter by scenting, than tasting it; therefore run a Knife into it, and put it immediately to your Nose. As a Cask may be purposely packed, do not trust to the Top alone, but unhoop it to the Middle, and thrust down your Knife close to the Staves of the Cask, and then you cannot be deceived.

To

To chuse Eggs.

WHEN you buy Eggs hold them up against the Sun, or a Candle; and if the Whites appear clear and fair, and the Yolk round, they are good; but if muddy or cloudy, and the Yolk broken, they are naught. Or put the great End to your Tongue; if it feels warm, it is new; but if cold, it is stale. Or take the Egg, and put it into a Pan of cold Water; the fresher it is the sooner it will sink to the Bottom; but if it be rotten, or addled, it will swim on the Surface of the Water. The best Way to keep them is in Bran or Meal.

To chuse Cheese.

IF the Coat of an old Cheese be rough, rugged, or dry at the Top, it indicates Mites, or little Worms; or, if spongy, moist, or full of Holes, it is subject to Maggots. If you perceive on the Outside any perished Place, be sure to examine its Depth.

To chuse POULTRY.

To chuse a Cock or Hen-Turkey, Turkey-Poults, &c.

IF the Legs of a Turkey-Cock are black and smooth, and his Spurs short, he is young; but if his Legs are pale and rough, and his Spurs long, he is old; if long killed, his Eyes will be sunk into his Head, and his Feet feel very dry; but if fresh, his Eyes will be lively, and his Feet limber. For the Hen, observe the same Signs. If she be with Egg, she will have an open Vent; but if not, a close hard Vent. The same Signs will discover the Newness or Staleness of Turkey-Poults.

To chuse Doves or Pigeons, Plovers, &c.

THE Stock-Dove exceeds both the Wood-Pigeon or Ring-Dove in Bigness. The Turtle-Dove is distinguished by a blueish Ring round its Neck, the other Parts being almost white. The Dovehouse-Pigeons have red Legs when old, if new and fat, limber-footed, and feel full in the Vent; but when stale, their Vents are green and flabby.

To chuse Teal and Widgeon.

THEY are thick and hard on the Belly, if fat; but thin and soft, if lean. They are limber-footed when new, and dry-footed when stale.

To chuse a Leveret.

ITS Newness or Staleness may be known by the same Signs as the Hare; but that you may discover if it be a real Leveret, feel near the Foot on its Fore-leg, if you find there a Knub, or small Bone, it is a true Leveret; but if not, an Hare.

To chuse a Coney or Rabbit.

IF a Coney, or Rabbit, be old, the Wool will be intermixed with grey Hairs, and the Claws will be very long and rough; but if young, the Claws and Wool will be smooth; if stale, it will be limber, and the Flesh will look blueish, having a kind of Slime upon it; but if fresh, it will be stiff, and the Flesh white and dry.

Of F I S H.

To chuse Pike, Salmon, Trout, Carp, Tench, Barbel, Graylings, Chub, Whiting, Shad, Ruff, Eel, Smelt, &c.

THEIR Newness or Staleness are known by the Colour of their Gills, their being hard or easy to be opened; by their Fins being stiff or limber; by the standing out, or sinking of their Eyes, and by smelling to their Gills.

To chuse the Turbut.

IF this Fish be plump and thick, and its Belly of a Cream Colour, it is good; but if thin, and the Belly of a blueish White, it is not so.

To chuse Cod and Codling.

CHUSE those that are thick towards the Head, and their Flesh, when cut, very white.

To chuse Soals.

IF they are thick and stiff, and their Bellies of a Cream Colour, they will spend well; but if thin, limber, and their Bellies of a blueish White, they will eat very loose.

To chuse Plaife and Flounders.

THE best Plaife are blueish on the Belly, but Flounders of a Cream Colour. When these Fish are new they are stiff, and their Eyes look lively, and stand out; but when stale, the contrary.

To chuse pickled Salmon.

WHEN new and good, the Scales of this Fish are stiff and shining, the Flesh is oily to the Touch, and parts in Fleaks without crumbling; but when bad, the opposite.

To chuse pickled Sturgeon.

IF this Fish is good, the Veins and Gristle are blue, the Flesh white, the Skin limber, the Fat underneath of a pleasant Scent, and you may cut it without its crumbling.

To chuse Lobsters.

ALobster, when new, has a pleasant Scent at that Part of the Tail which joins to the Body; and the Tail will, when opened, fall smart, like a Spring; but when stale, there is a rank Scent, and the Tail is limber. If it be spent, a white Scurf will appear on the Mouth, and Roots of the small Legs. If it be full, the Tail about the Middle will be full of hard reddish skinned Meat, which may be discovered by thrusting a Knife between the Joints, on the Bend of the Tail. If there is no Water in them, the heaviest is the best. The Cock is generally smaller than the Hen, is of a deep red when boiled, has no Spawn or Seed under its Tail, and the uppermost Fins within its Tail are hard and stiff.

To chuse Crab Fish, great and small.

IF they are stale, their Shells will be of a dusky Red; the Joints of their Claws will be limber, and from under their Throat will issue an ill Smell; but if otherwise, they are good.

To chuse Prawns and Shrimps.

WHEN they are stiff and hard, of a pleasant Smell, and their Tails turn strongly inward, they are new ; but if they are limber, their Colour faded, or of a faint Smell, and feel slimy, they are stale.



GENERAL



GENERAL RULES, &c.

BEFORE we conclude this Volume, we think it may not be improper to give our Readers some *General Rules* in COOKERY and an Explanation of some Terms peculiar to this ART.

In all Soops you must observe not to put in your Thicken-
ing, till your Herbs are very tender.

When you boil any Greens, first soak them near two Hours in Water and Salt, or else boil them in Water and Salt in a Copper by themselves, with a great Quantity of Water: Boil no Meat with them, for that discolours them; when they begin to sink to the Bottom they are enough, provided they have boiled all the Time: Take them out as soon as they sink, or they will change Colour. When you dress Beans and Bacon, boil the Bacon by itself, and the Beans by themselves, for the Bacon will spoil the Colour of the Beans.

Use no Iron Pans, &c. for they are not proper; but let them be Copper, Brass, Tin, or Silver.

When you fry any Fish, first dip them in Yolks of Eggs, and fry them rather in a Stew-pan over the Fire, and that will make them of a light Gold Colour.

White Sauces being now more generally used than Brown, these are chiefly to be made so with Cream, and adding a little *Champaign* or White Wine, and Butter rolled up in Flour.

Parboil all your Meats that you use for Fricaseys, or else stewing them too long on the Fire will make them hard.

In roasting or boiling, a Quarter of an Hour to every Pound of Meat, at a steady Fire, is the best Rule that can be given to do it to Perfection. Fresh Meat you are to put in the Pot when the Water boils, but salt Meat when the Water is cold.

When

When you beat Almonds, always put in Orange-flower Water, or Rose-water, to prevent their turring to Oil, which they are subject to.

When you dress Mutton, Pigeons, &c. in Blood, always wring in some Lemon-juice to keep it from changing.

When you grill any Thing, let it be over a Stove of Charcoal, rather than Sea-coal; it makes it eat sweeter and shorter; turn your Meat very often.

When you broil Fowls, or Pigeons, take care your Fire is clear; and neverb aste any Thing you broil, for it only makes it smoaked and burnt. Mutton and Pork-steaks must be very often turn'd: Beef not till one Side is near done.





An Explanation of some of the Terms used in COOKERY.

L *Egumes*, any kind of Pulse,
as Pease, Beans, &c.

Callises, the strained Juices,
of Meats, to thicken Soops,
Ragoos, and Sauces.

Cervelat, or *Cervelas*, a
large kind of Sauages, well
season'd, and eaten cold in
Slices.

Bisques, are Pottages, or
Soops, in Ragoo.

Farce, is a Mixture of Meat
and Herbs for Stuffing.

Bards of Bacon, are Slices
all fat, which are often put
round Birds, &c. when roast-
ed.

Lardoons, are the Bits of
Bacon used for larding any
Thing.

To marinate, is one Way of
pickling.

To mitony, is to soak in the
Dish over the Stove.

Bouillon, Broth.

Bouillie, boil'd Meat.

A la Daube, is a Ragoo
commonly eat cold.

A la Braise, from *Braise*,
live Coals. When you dress
Meat *à la Braise*, you must
stop your Stew-pan close
about the Edges with Paste,
and put Fire over as well as
under.

A la Poivrade, Sauce made
with Pepper.

A la Vinaigrette, Sauce
made with Vinegar.

Ravigotte, comes from *ra-
vigator*, to brisk up, or quick-
en, and it is commonly used
for a Sauce in which there is
Mustard.

En gratin, any Thing that
sticks to the Bottom of the
Sauce-pan or Stew-pan.

Bourgeoise, as Soop *au Bour-
geoise*, after the Country Fa-
shion.

Casseroles, a Stew-pan, also
a Loaf stuff'd with hash'd
Pullets or Chicken.

Compote, Fruit or Meat
stewed.

Mattelotte, as *à la Matte-
lotte*,

lotte, after the Seaman's Way.

Profitrolles, are certain small round Loaves, that are farc'd and set in the Middle of several Sorts of Pottages.

Haricot, a particular Way of dressing Meat and Fish with a Ragoo of Turnips; also a kind of *French* Beans.

Puption, is a particular Mefs made in a Stew-pan, as it were a Pie.

Court Bouillon, is a *French* Way of dressing large Fish.

Blanc-Manger, signifies white Food. A Sort of white Jelly so called.

Hors d'Oeuvres, are choice little Dishes or Plates, that are served in between the Courses at Entertainments.

Entremets or *Intermesses*, are the less Sort of Dishes that compose the Course.

N. B. Many *French* Dishes have received their Names from Princes and Persons of Quality who were fond of them; as *à la Reine*, *à la Dauphine*, *à la Maintenon*, &c. Some from famous Cooks, as *à la Sainte Menébout*, *à la Montizieur*, &c. and some from the Sauces used with them, as *à la Poivrade*, &c.

Ramaking, small Slices of Bread-crumbs, cover'd with a Farce made of pounded Cheese, Eggs, and other Ingredients, baked in a Pie-pan, or fried in Lard.

Gallimaufry, a Hash of different Things.

Biberot, minced Meats made of the Breasts of Partridges and fat Pullets.





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